

THE NATIONAL

# PROVISIONER

JANUARY 7 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

*Packed with Quality*

*PRE to Produce*

*Superb Appearance and Flavor*

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SUPER SEASON

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## PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

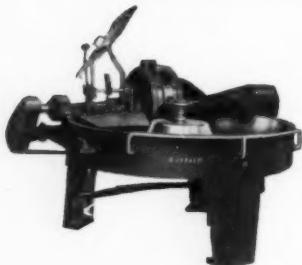
THE PRESERVALINE MANUFACTURING CO., BROOKLYN 22, N. Y.

# Before you buy Sausage Machinery SEE THE BASIC Buffalo LINE

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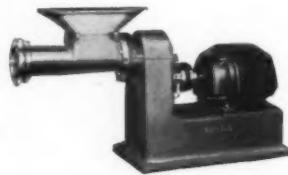
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to make perfect emulsions, free from lumps and sinews, and giving maximum yield. Bowl capacities from 20 to 800 pounds.

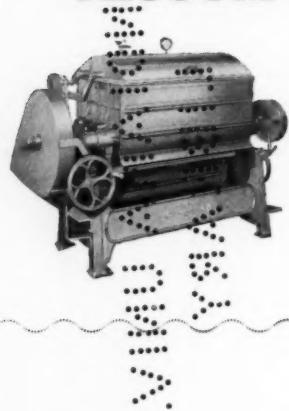
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## GRINDERS HELICAL-GEAR-DRIVE



for long, quiet, vibrationless service, grinding the toughest cuts without surging and without reworking. Capacities 5,000 lbs. to 15,000 lbs. per hour.

## VACUUM MIXERS



to put 20% more meat into every casing... smooth, air-free, of better color and with better curing qualities. Tub capacities from 75 to 2,000 pounds.

## STAINLESS STUFFERS



for greater sanitation and minimum spoilage. More features and greater safety than ever before. Capacities from 100 to 500 pounds.

**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



THESE are the basic sausage machines for any sausage kitchen and there is a size for every production requirement. We've been building these and other special machines for more than 80 years. Wherever quality sausage machines are demanded, BUFFALO equipment is usually preferred. Designed to give extra years of trouble-free service, these machines are the best that money can buy... yet prices are completely in line.

And, whenever these machines need service, we believe in giving a full measure of it. In fact, we give precedence to orders for replacement parts in our factory... push aside work on new machines so as to give full attention to making and shipping parts that might be needed in a hurry. To get the full story on BUFFALO equipment, write for literature... or see your BUFFALO dealer.

**JOHN E. SMITH'S SONS CO.**  
50 BROADWAY • • BUFFALO 3, NEW YORK

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**A  
BETTER RUN  
FOR YOUR  
MONEY**



**MAKE IT "PAY OUT" HIGHER THROUGH  
QUALITY PROCESSING WITH GRIFFITH PRODUCTS**

**1.** Cut curing time and improve the quality of your hams, bacons and sausage products by curing with *flash-fused* PRAGUE POWDER. *Pump it! . . . Rub it! . . . Chop it! . . .* with assurance that laboratory-control gives you a balanced cure for fast, safe, maximum development of color and flavor.

**2.** Make tasty pork sausage, wieners and bologna with Griffith's *Solublized* Seasonings. Each is an artful, scientific blend of true spice flavors—specially processed to *penetrate and blend thoroughly* with your ingredients.

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With these Griffith products you can make this run "pay out" higher. Write for details today.



For all pork curing—sausage, hams, bacon, picnics—use Prague Powder to accelerate full bloom of flavor and lasting color. U. S. Patent Nos. 2054623, 2054624, 2054-625 and 2054626.

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GET  
**MORE GREASE...**  
**BETTER GREASE**



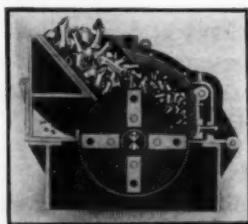
**WITH MATERIALS  
HOGGED BY  
WILLIAMS' "S TYPE" HOG**

Crushes carcasses, entrails, green bones and glue stock and shreds them into such condition that they may be drained without excessive heat. Preparation of dry rendering materials in this manner is much superior to any preparation process which delivers the material in solid chunks to the cooker. Williams' "S TYPE" Hog handles largest bones in carcass and reduces to 8 mesh in one operation. Also widely used for dry bones.

Frame is heavy-duty grey iron. Metal trap and special construction features to minimize upkeep costs! Available in direct motor or V-belt drive.

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- ✓ NO KNIVES TO SHARPEN
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- ✓ HINGED COVER — INSTANT ACCESSIBILITY
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WILLIAMS ALSO MAKES...

Vibrating screens; crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.

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WC49-B

**WILLIAMS**  
CRUSHERS GRINDERS SHREDDERS



**THE NATIONAL  
PROVISIONER**

Volume 122

JANUARY 7, 1950

Number 1

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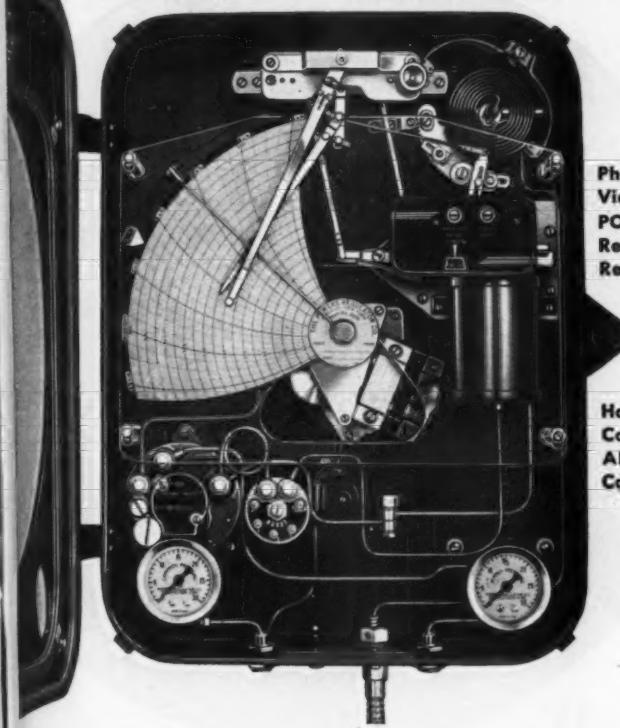
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# ★ REDUCE COSTS

## ★ Improve Production

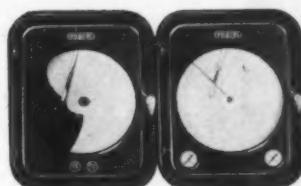


Phantom  
View of  
POWERS  
Recording  
Regulator

Has Non-  
Corrosive  
Aluminum  
Case



ABOVE: POWERS WET and DRY BULB RECORDING REGULATOR. Also available as a recorder only. Unit consists of two pen recording thermometer, water pan and motor blower causing sufficient circulation to give proper wet bulb readings.



ABOVE: POWERS TIME CYCLE RE-  
CORDING REGULATOR. Cam with  
cam follower operates steam con-  
trol valve to correspond with any  
pre-determined time temperature  
schedule. Recording thermometer  
chart record provides a check on  
the operation of the control.

with precision control by—

**POWERS**

Air-Operated  
INDICATING AND  
RECORDING REGULATORS

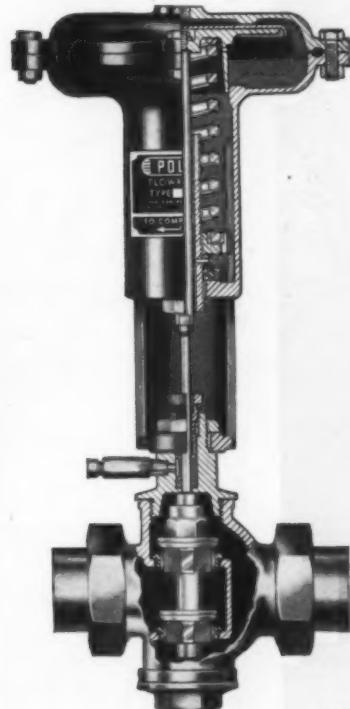
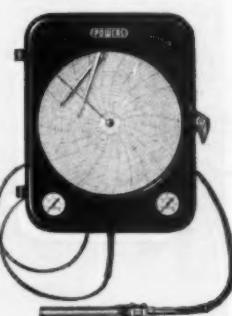
### For TEMPERATURE • HUMIDITY • PRESSURE

Ind losses caused by OVER-heating of processes or operations requiring precise control. Install POWERS pneumatic regulators. Their accurate control helps to improve quality of products—speed up production and save steam wasted by overheating.

**Variety of Models:** Recording Thermometers; Recording Regulators; Indicating Regulators; Wet and Dry Bulb Recording Regulators; Time Cycle Recording Regulators; Master and Sub-Master Indicating and Recording Regulators, etc.

Write for Bulletin 370.

For Better Temperature and Humidity Control and valuable aid in selecting the right instruments for your requirements—phone or write our nearest office. There's no obligation. The Powers Regulator Co., 2725 Greenview Ave., Chicago 14, Ill. • 231 E. 46th St., New York 18, N.Y. • 1808 W. Eighth St., Los Angeles 5, Calif.



ABOVE: POWERS FLOWRITE VALVE

THE POWERS REGULATOR CO. • OFFICES IN 50 CITIES

HERE'S THE POINT WHERE  
A SMALL SAVING PER BELLY  
MEANS A BIG SAVING PER WEEK



Watch the trim!

If you are skinning bellies by any method other than with a Townsend Bacon Skinner, you are wasting from 1% to 3% of valuable bacon.

Because of its close-cutting, high-yield performance, the Townsend Bacon Skinner can enable you to show 20 cents or more extra profit from every hog.

Multiply that 20 cents by your weekly hog-kill, and you'll see how much this machine earns for you each week—how quickly it pays for itself.

Write for full details on the Townsend Bacon Skinner. And ask, too, about the Townsend Pork-Cut Skinner—the versatile machine that reduces the cost of skinning any pork cut.

**TOWNSEND ENGINEERING COMPANY**

315 EAST SECOND STREET

DES MOINES, IOWA



# Saran film

protects quality . . .  
displays goodness



**Moisture vapor protection**—quality, appearance and quantity are well preserved. No shrinkage or waste.

**Displays**—transparency reveals the tempting goodness of liver sausage.

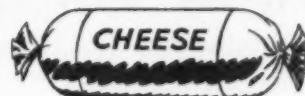
**Gas impermeability**—keeps undesir-

able odors and flavors from spoiling liver sausage.

**Protects**—toughness of Saran Film keeps package neat and appealing regardless of customer handling.

**Inexpensive**—you pay no premium for this superior liver sausage package.

Give your customers visual assurance of liver sausage quality in this clean and fresh looking meat package . . . thereby increasing unit sales as well as repeat sales. Then, too, Saran Film permits customer handling . . . yet the package remains neat and appealing. These outstanding sales features meet the protective and display requirements of self-service markets. Ask your meat supplier for liver sausage packaged in Saran Film . . . and ring up new sales!



use  
*Saran film*  
to package cheese in  
moisture-proof . . .  
flavor-retaining units

The Dow Chemical Company  
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Midland, Michigan  
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# If you have doubts about Ac'cent in your food

(as one important food processor had)

# You can try it on the consumer (as he did)

# And find out what he found out

(that people will like  
your food better when  
a little Ac'cent is added)

Ac'cent is not a flavoring, not a condiment. It adds no flavor, aroma or color of its own. It simply, but wonderfully, brings out—and holds—the natural flavors of foods. With Ac'cent, you use your own formulas: you prepare as usual—just add Ac'cent.

Ac'cent is a 99+ % pure monosodium glutamate, derived from vegetable sources. A wholesome product of Nature. 100 and 200 lb. drums.

Trade Mark "Ac'cent" Reg. U. S. Pat. Off.



**Ac'cent®** makes food flavors sing♪

Printed in U. S. A.



He doubted that Ac'cent could improve the flavor of his beef stew. "Our beef stew is as good as we can make it commercially," he said. And his technical staff said the same.



He agreed to test Ac'cent and try it on the public. He ran two batches of beef stew, one with Ac'cent added, one without. He sent to 562 families a can from each batch, and asked them to compare the two.



Out of the 1995 persons making up those 562 families, 1131 preferred the stew with Ac'cent! Here was the CONSUMER'S answer to this manufacturer's assertion that there was no practical way to improve his product.

**At no obligation to you,** we will welcome the opportunity to demonstrate what Ac'cent can do in *one of your own foods*—to pay the cost of a test run in your plant, including payment for the materials used!

Our food technologists will conduct the test. You be the judge. Wire or phone for full information.

Amino Products Division  
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General Offices: 20 N. Wacker Drive  
Chicago 6, Illinois  
San Francisco: 214 Front Street  
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MEAT EDUCATIONAL PROGRAM . . . JANUARY, 1950

**This is the time to**

# BUY PORK

Don't let what happens have been happening! The highest pork supply in years means big pork returns to you—more meat on your table more often.

Now you can top the table with these crispy, juicy pork chops—bake them in the oven, barbecue, pan-fry, pork chops with apples, or pork bacon. Now's the time to take a look for yourself at the new line of smaller "meatier" links or bacon-croquettes, bacon on the breakfast

Breakfast, or green beans bacon casserole, and pork chops—just because they're good! It's delicious for variety, complete protein, high calcium, fast cook for good, red meat.

These are pork value days. Pick pork from the stores your meat-men are offering.

AMERICAN MEAT INSTITUTE  
Headquarters, Chicago • Members throughout the U.S.

## Big Push on Pork Going Strong

### SECOND BARRAGE NOW UNDER WAY

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roadway

Jan. 3 A full-color page in **LOOK**  
on newsstands until Jan. 17

Jan. 6 Two-page, full-color spread in **LIFE**  
on newsstands until Jan. 13

Jan. 12 A 1000-line ad in **NEWSPAPERS**

Now comes the second big push in the big pork advertising program that got under way last month. Big full-color advertisements in magazines. Big advertisements in newspapers, too.

And all carry the same timely theme—“*This is the time to BUY PORK.*”

Yes, and this is the time to *sell* pork. By stepping up your own tie-in activities now, you'll get the biggest possible returns from this big industry-wide pork promotion.

### PORK SALESBUILDER KIT

**Keep it working all through January**

These Pork Salesbuilder Kits will sell pork in January just as they did in December. Keep 'em working. They will do a good job in building the volume you want.

**American Meat Institute**

Headquarters, Chicago

Members throughout the U.S.

# Only Globe-Hubbard Loaf Ovens have these six points of superiority



1. Fastest heat-up from start
2. Fibre tile heat storing burner baffles "even out" temperature
3. Completely automatic secondary burner air control
4. Removable drip pan and crumb tray—in 2 sections—under entire oven—of galvanized steel
5. Positive tray stabilization regardless of direction of rotation—a nickel on end will ride around without toppling over
6. Automatic venting in baking door prevents heat from blasting operator's face



Scientific design, plus 8 inches of rock wool insulation, insures an even heat throughout the baking space and increases efficiency in gas consumption.

Use Globe-Hubbard ovens—for perfect baking—for uniform yield—for greater profits.

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT.

***The GLOBE Company***

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

## Rath Net Increases to \$2.59 Per Share

NET earnings of the Rath Packing Co. for the fiscal year ended October 29, 1949, were \$2,329,661, or \$2.59 per share. This was about 80 per cent above the earnings a year earlier of \$1,280,675 or \$1.42 per share, but below 1947 earnings, amounting to \$2,945,722 or \$3.27 per share.

Net sales for the fiscal year just ended totaled \$206,653,255. This figure exceeded sales in 1948 by about \$21,000,000.

The year 1949 brought a return to more normal operations for the Rath Packing Co., even though prices of livestock and meat declined materially during the year, according to the annual



R. A. RATH



J. W. RATH

statement issued by John W. Rath, chairman of the board, and R. A. Rath, president. The company continually endeavored to improve its products and its operating efficiency. It kept inventories at a minimum, consistent with the demands for its products.

Net profit for 1949 amounted to 1 1/2¢ per dollar of sales, and the profit per pound of product was slightly over 1/2¢.

During the year the company in-

(Continued on page 25.)

## LARD WANTED FOR AUSTRIA

Offerings of refined or P.S. lard, packed for export in 56-lb. boxes, tierces or iron drums, have been requested by the U. S. Department of Agriculture. Offerings are to be f.o.b. plant railroad siding, for delivery during the periods (a) up to January 31; (b) February 1 to February 15, and (c) February 16 to February 28. Counter offers will not be made. Offerings must be submitted to the procurement and sales division, livestock branch, Production and Marketing Administration, USDA, not later than 12 noon, January 10. Offers will be accepted or rejected not later than 11:59 p.m., January 12.

567706

## WSMPA CONVENTION

From advance reservations for booth space, hospitality headquarters and the interest shown by regular members, E. F. Forbes, president of the Western States Meat Packers Association, predicted this week that attendance at the group's annual meeting would probably exceed that in other years. The convention will be held February 21, 22 and 23 at the Palace hotel in San Francisco.

A final announcement on the speaking plans for the convention will be made in the next ten days.

## HOLMES ATTACKS SUITS AGAINST BIG BUSINESS

John Holmes, Swift & Company president, this week attacked Justice Department suits against big business as a trend which will ultimately destroy business opportunity and bring about stagnation unless checked.

Speaking before the annual meeting of the American National Livestock Association in Miami, he asserted that mere size does not enhance business with respectability and that no one properly can defend offences which violate existing laws. He deplored the fact that certain persons in government make bigness synonymous with badness, and added that neither Congress nor the American people believe "big means bad" and that the conception of the law should be what Congress meant it to be and not "what somebody else thinks it ought to be."

American people like big things, Holmes declared. Whether in commerce, agriculture, communications or other accomplishments bigness is a part of us.

Too often attacks against "bigness" are really attacks on success, he said. "One sure way to lower our standard of living and to undermine our ability to defend ourselves is to destroy bigness."

Continuous research and education are valuable services to the nation. Through educational programs on nutrition sponsored by the large packers, American people are learning the importance of a good diet, Holmes pointed out. Medical developments like insulin and ACTH, recently discovered by Armour, are other examples of the contributions only big industries can make to the welfare of this country.

## WORLD CORN ESTIMATE

The 1949-50 world corn crop is now estimated at 5,700,000,000 bu., according to the Office of Foreign Agricultural Relations. With the exception of last year's record crop of 6,000,000,000 bu., this will be the largest on record.

## New Social Security Law Changes the Procedure of Paying, Reporting Taxes

Under the new Federal Insurance Contributions Act which became effective January 1, 1950, covering all wages paid after December 31, 1949, the depository receipts system for remitting withheld federal income taxes was expanded to include social security taxes.

Employers are now required to deposit the withheld amounts of federal income taxes and withheld federal old age and survivors insurance tax, plus the employers' share, in designated banks where the total of both, or either of them, exceeds \$100 in any one month. If \$100 or less the employer may make such deposits if he desires or may remit quarterly if he chooses. The deposits are to be made by the fifteenth day of the next month following the first and second months of each quarter. The employer has a choice of making a deposit for the third month of the quarter or remitting with the quarterly return.

The new procedure also provides for a new form called Form 941 which will be a combined quarterly return for Social Security withholding plus the employers' Social Security taxes and the federal income tax withholding. Detailed instructions for making deposits are available to all employers.

## ALL ANIMAL PROTEIN FEEDS TAKEN OFF EXPORT CONTROL

All animal protein feeds have been removed from export control by the Office of International Trade and may be shipped in any quantity to any destination without a validated export license. The announcement was made recently by Dr. Ralph T. Steward of OIT.

## 1950 CORN CROP GOAL

A corn production program calling for a 12.9 per cent cut in plantings next year has been announced by Secretary of Agriculture Brannan. The program provides for planting allotments for a commercial corn area comprised of major corn producing counties. The 1950 goal is 2,627,000,000 bu., compared with 3,377,000,000 bu. in 1949.

## ARMY PLAN TO BUY "GOOD"

No further announcement has been made in regard to the Army's proposed program of buying only Good grade beef. However, it is understood that protests against the plan have been made by industry groups, including the Western States Meat Packers Association.

# Shipping Rooms in Action

Final article in a series dealing with order assembly from holding cooler to loading dock

ORDER filling without cartons, crates, or barrels is the daily procedure at the sausage kitchen illustrated in Figure 1. One-third of the plant's output is handled by company drivers who sell directly to retailers from their refrigerated trucks. A carefully executed order filling procedure must be followed, for the plant produces about 60 items and slip-ups might easily occur with so large a selection.

Actually, the order filling process begins with a driver's return in the afternoon or evening. Unsold items are removed from his vehicle and accounted for in the outer shipping room adjacent to the loading platform. Before leaving the driver fills out his order for the next day's selling. The management has

prepared a complete list of the firm's products on an order blank printed in duplicate with a disposable carbon insert. The driver simply checks the items he wants in the proper squares, i.e., 15 ham loaves, five bologna, etc.

At 1:30 a.m. the shipping cooler comes to life. Five order fillers start the assembly process to have product ready for the drivers at a later hour. Considering the large volume of product handled in this plant, the cooler might appear too small, and would be but for careful use of floor space.

The room is rectangular in shape with a small protruding area at one end where franks are prepackaged. The walls and ceilings are painted white. Illumination is provided by fluorescent lamps. A series of racks (each the width of a smokestick) for storing sausage runs the length of one wall while another series occupies about half the opposite wall. A long table is used for holding loaf items. Scales are situated approximately in the center of the room. At each end of the room are retail type scales on which small orders are weighed or the exact weight determined on some items whose weight may be in doubt according to the other scales. Paper adjoins these scales for wrapping. Close to the center scales is the shipping foreman's desk, nerve center of the entire operation.

Product is brought into the cooler on an overhead rail and transferred to the storage racks. All the heavier items are stored near the center scales, permitting faster and easier handling. Order fillers assemble, weigh and wrap the products and then deposit them in four-wheeled metal

trucks that are similar to sausage trucks. They are deeper, however, and are built close to the floor. The plant employs two sizes of these trucks depending on the size of the order to be filled. The truck exteriors are painted light green.

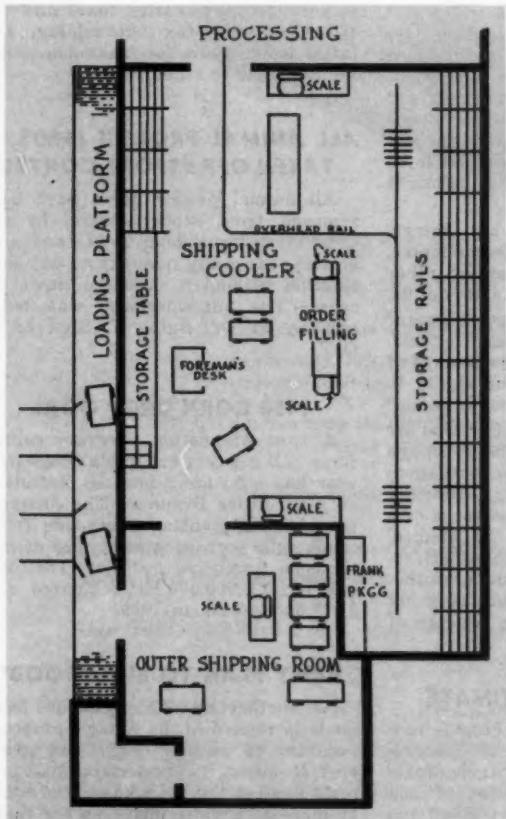
If all the items on one order cannot be filled immediately, a supplemental short list is filled out and the order truck is moved away to prevent a tieup at the scales. As the items become available they are placed with the original order and at the same time the short list is checked off.

As the route vehicles arrive, the metal trucks are pushed to the dock where the load is transferred. The company vehicles are equipped with shelves for convenient placing of product. The loading platform is not very wide, but the order trucks are sufficiently narrow to permit passage without congestion. The platform is long and is floored with sheet steel. When empty, the metal trucks are parked in the outer shipping room where they do not interfere with operations, or are returned to the cooler for refilling. While company drivers handle one-third of the output, the rest is bought by jobbers and retailers. Their orders are filled in the same manner, although some wirebound crates and cartons are infrequently used for special orders.

While the order filling operation starts in the early hours, there is nonetheless a typical sausage kitchen rush when trucks arrive and are loading. To furnish the extra manpower for the peak loading period, men who prepackage franks are switched to the loading platform. These men are paid on a piecework basis for their frank packaging but receive a flat weekly sum for the time they spend each day on the loading operation.

This type loading operation is not as fast as one in which all product is boxed. The individual items, such as unwrapped ham loaves, must be handled carefully. However, by accurate first handling of product in preparing the order, and by eliminating the check-weighing step, product is dispatched swiftly and with a minimum of stoppage.

An arrangement of three single shipping rooms, all performing individually



←FIGURE 1.

FIGURE 2. →

and using the same loading dock, is illustrated in Figure 2. A large variety of smoked and fresh pork product is shipped daily through the three-room system. The result is a standardization of performance not possible were all the many products shipped in one room.

The first shipping cooler (A) handles packaged smoked meats and fresh sausage for city delivery. Packaged items as well as the sausage come directly from the second floor via elevator. Orders are made up in cartons that are weighed, stitched, placed on skids and moved to the loading dock where they are check-weighed before being loaded into trucks.

The second cooler (B) is used to ship all fresh meats for city delivery. Barrels, cartons and wirebound crates are employed. Items in barrels are usually all of the same cut and go to the hotel and restaurant trade. Mixed orders are made up in cartons, weighed and stapled shut. Conveyors are used in both coolers for the movement of cartons to the scales and stapling machines.

The third and largest shipping cooler (C) handles all orders weighing over 5,000 lbs. and out-of-town shipments.

Control over the coolers and consolidation of orders is perhaps the No. 1 problem in operating this type of system efficiently. The shipping room foreman is responsible for the entire physical operation in all three rooms. He places personnel where they will be most effective, coordinates any inter-room operations and sees that product moves at the fastest practical pace. He is also responsible for the holding cooler located between rooms "B" and "C".

Responsibility for accuracy of the paper work is vested in the shipping clerk whose desk is at the loading dock scale. The actual order would be quite complicated were it not for a form that is subdivided into fresh and smoked meat sections and is so identified by different colored pages that mistakes in routing the order to the wrong cooler are seldom made. The shipping clerk is aided by check scalers in each of the coolers who are familiar with the system and are the only ones to enter the weight on the order.

While the fresh cut shipping cooler is in the middle, so to speak, its operation is the least complicated. Orders for this cooler are usually self-contained and go directly to the loading dock after being assembled. The smoked meat, which is handled in the other coolers, causes some interplay of product.

Management has ruled that this interplay be in only one direction, how-

ever. If a customer orders a few hams, which are available in cooler "C" and also 200 lbs. of summer sausage, available in cooler "A," the hams bow to the sausage and wind up in cooler "A" before shipment. The order blank in cooler "C" is filled so far as the hams are concerned. The order and hams are moved by skid into cooler "A" where the rest of the order is assembled and shipped, check-weighing being performed at the loading dock scale. Product is allowed to move from "C" to "A" only to avoid confusion.

#### Scaler Catches Errors

The physical setup throughout all three rooms is one of simplicity, featuring a minimum of equipment and a maximum of space for employees to work and aiding in speedy movement of product. Contact with overhead rails for sausage movement is provided in all three coolers. Carton orders are assembled informally by runners. The cartons are pushed along a conveyor to a scale built into the line. Here the work of the scaler is emphasized. He removes the items from the carton, weighs them, records the weight on the order blank and repacks the items. Frequently the order runner will place the items in an oversize box, the cost of which would be out of line with the size of the order. The scaler corrects any such errors. The carton is then sent to the stitching machine, placed on a skid and moved to the loading platform. In warm weather dry ice is inserted in each carton for added protection.

Shipping room "C" also is a wrapping room. There is very little delay between wrapping and shipping. Picnics and butts are cellophane wrapped on a table manned by eight girls. A conveyor moves through the center of the table and carries the wrapped product into a long air dryer. The cellophane contracts as the water evaporates, with a result-

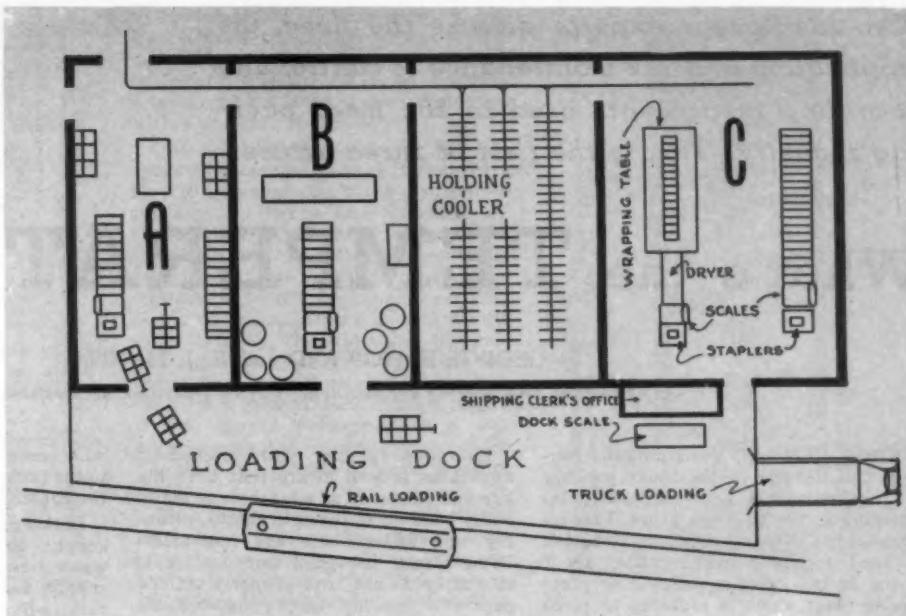
ing tight wrap. Product is immediately weighed as it comes from the dryer, cartoned, stapled and sent by skid to the loading platform. An assembly line for wrapping hams and bacon is set up at the far side of the room.

The small amount of product left in the shipping rooms at the end of the day is returned to the proper cooler. The packaging and shipping foremen are able to prepare an accurate volume of product for the next day by an early examination of orders and a check of left over product. The packaging foreman is kept informed during the day as to the bulk amount needed or as to any large orders which might change his original estimate.

The movement of cartoned product by skids is perhaps the best method for this plant. Power conveyors might do the trick, but due to the distance involved and the possibility of product being tied up on the open-air loading platform, they would be impractical. The interplay of product between the coolers is not of sufficient volume to warrant conveyor installations. Management is contemplating the use of an electric truck to expedite skid movement.

Local shipments are delivered by company trucks, while out-of-town shipments go by private carriers and by rail. The loading dock is wide and can handle considerable product without any congestion.

The three-room setup has proved very workable in this plant. Uniformity has been obtained by the breakdown and simplification of the shipping operation. The employees actually become specialists in their one operation, but, when occasion demands, can be shifted into any room. The obstacles of distance and necessity for close supervision over paper work are overcome by a smoothly functioning operation characterized by a minimum of congestion.



**Two instrument experts discuss the need, the application and the maintenance of control and recording instruments used in the meat packing industry. This is the first of three articles.**

# What's the TEMPERATURE?

By GEORGE E. HOWARD and E. J. HANNA

Application Engineering Department, Taylor Instrument Companies

THE DEMAND for automatic control devices in the meat packing industry has been constantly increasing in the past few years. This increased use of instruments has created a need for more information about them. In the average packing or processing plant, there is probably no piece of equipment about which so little is known. This fact should cause concern when it is realized that instruments are often times the heart and brain of a process.

Automatic controls and other essential instruments are usually purchased with one object in mind—to insure a consistently uniform product at a minimum cost. This infers increased production capacity, increased general efficiency, manpower saving, high quality consistency of product, less spoilage and rejects, and many other contributions. When these instruments are purchased, the manufacturer stresses the necessity of proper maintenance to assure long operating life at top efficiency.

Everyone familiar with mechanical apparatus is well aware that both the life and efficiency of a machine is materially reduced if periodic checks, cleaning and adjustments are not made. Some plants disregard this basic rule or simply do not have properly trained personnel for instrument maintenance and consequently recording and controlling equipment is neglected. Most meat packing plants, however, do have personnel competent to properly care for instruments.

To keep your instruments in the highest state of operating efficiency is time and money well spent. This article is a brief discussion of the important major problems involved in instrument maintenance. We hope that these suggestions will assist your instrument maintenance man and encourage a more positive maintenance program in your plant.

## Two Basic Classifications

To give a detailed description of all the various types of controllers becomes too broad a subject. Fortunately, however, the greatest number of instruments fall into two classes—self-actuating and pneumatic operated. We will therefore consider these two groups as well as industrial thermometers and manometers.

Automatic control must incorporate a combination of basic characteristics so as to render the process almost completely infallible if expected benefits are to be attained. These characteristics include the type of action, manner of connection to the process, type of valve used and various services to the control system. If satisfactory performance is expected the controller, which is entirely mechanical, must draw from consistently dependable sources of service mediums such as steam, water, compressed air or any product entering into the process. Hence the failure of the controller or any one of these services can result in the disruption of the process. Therefore it is sound practice, when checking a control system which is not performing properly, to always look for trouble which may have developed external to the instrument itself. For example, if a controller has been giving satisfactory service and the process suddenly develops trouble, it is only com-

mon sense to look for trouble external to the instrument before concluding that the controller is faulty.

Leaking by-pass valves, improper air supply, obstruction in a steam air or water line, inadequate steam or water supply, faulty steam traps and wrong valve adjustment are a few of the more common factors which are true sources of trouble and may falsely indicate controller trouble.

This article will be devoted to a discussion of the care and maintenance of control equipment with no attempt to analyze individual applications.

## Self-Acting Controller

Fig. 1 shows the elements of a typical self-acting controller, such as is used on water heaters, etc. The thermal or actuating system comprises three parts hermetically sealed together. These are the temperature sensitive element or bulb, a capsular chamber or bellows, and flexible tubing which joins them. The bulb is partly filled with a volatile liquid which when heated or cooled produces pressure changes within the bellows, causing it to expand or contract. This movement is transmitted directly by means of a valve stem to the disc of the control valve.

Compared to the compressed-air operated type of controller, a rather large temperature change is required to move the control valve disc of a self-acting controller an appreciable amount. Consequently, the self-acting type of controller is limited in use to applications where exacting control is not necessary. Two types of control valves are used, the double seated type and the single seated type; the latter being particularly applicable where tight shut-off (dead end) service is necessary such as for water heaters, etc. Also, valves vary according to the duty they are to perform. For example, where a source of heat is to be controlled, a direct action valve is employed in which case an increasing bulb temperature closes it. Where a cooling medium must be controlled a reverse action valve is used, which type opens in response to an increasing temperature.

Where more precise control of temperature is required, the use of an

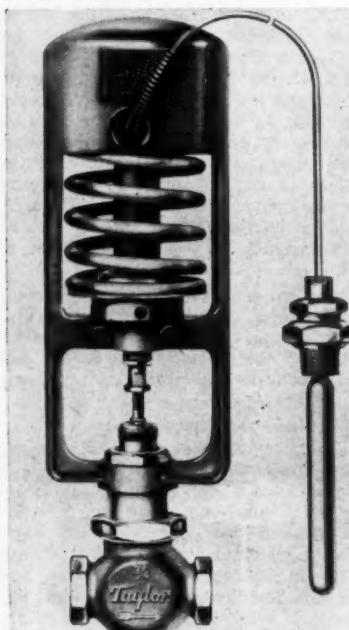


FIGURE 1

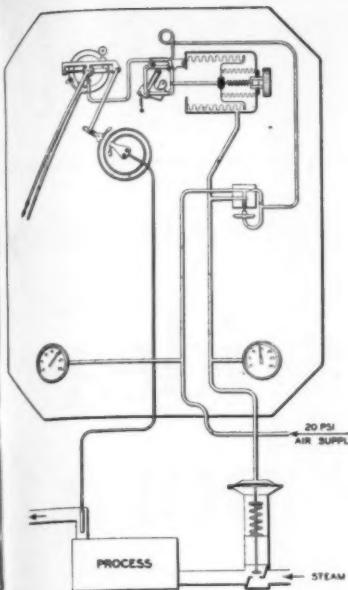


FIGURE 2

air-operated type of controller is appropriate. Fig. 2 shows schematically the elements of this type of instrument.

By comparison it will be noticed that in the self-acting type (Fig. 1), the temperature-sensitive element directly operates the control valve. In the air-operated type shown in Fig. 2, the temperature-sensitive element operates a small relay air valve, requiring very little power for actuation. A constant air supply of 20 to 25 lbs. per sq. in. (or as recommended by the manufacturer) is reduced by the relay valve to some lower pressure depending on the temperature to which the bulb is subjected. This reduced pressure in turn is conveyed by copper or plastic tubing, or brass piping

to the top of a diaphragm motor valve. Hence, the actuating force for opening and closing the control valve is supplied by compressed air from an external source and not from power developed within the controller itself.

One outstanding feature of the air-operated controller is that the sensitivity (the amount the valve disc moves for a given change in temperature of the bulb) usually is not fixed, as is the case with the self-acting controller. It may be changed by means of a simple adjustment to suit the peculiar requirements of the apparatus on which it is used. Actually, therefore, the air-operated control system consists of two units: the temperature controller which converts a temperature change into a change in air pressure; and a diaphragm-operated control valve which functions in response to these pressure changes.

On continuous process a proportional response controller with automatic reset is used. The function of this type controller is to correct for load changes and return the pen to the set point when such changes occur. Fig. 3 is a schematic illustration of such a mechanism.

Continuous good operation of a self-acting type of controller depends upon freedom of movement of the valve disc. Fig. 4 is a cross-sectional view of this form of controller.

#### Maintenance of Self-Acting Controllers Outlined

The following maintenance procedure should be observed:

A. Keep packing in valve stem stuffing box in good condition. Excessive tightening to stop leaks causes excessive stem friction with resulting poor performance. When leaks cannot be stopped by a moderate amount of stuffing box nut adjustment, the valve should be repacked.

B. If valve is equipped with a grease-seal lubricator, this should be screwed in a quarter of a turn at least once a week. If the lubrication feature is not provided, it is good practice to lubricate the valve stem externally once a week with heavy oil, providing the packing used is of the graphited rope type. If preformed dry lubricated packing is used, no auxiliary form of lubrication is needed during the life of the packing.

C. Keep exposed parts, particularly the spring, of controller protected against corrosion.

D. See that there are no sharp bends in the connecting tubing, and also that tubing or bulb is not subjected to wear due to rubbing against adjacent parts which may be subjected to vibration.

The procedure for repacking valve can be followed by referring to Fig. 4. Loosen stuffing box nut (1) and raise packing gland nut (2). First remove all old packing by means of a hooked wire, or by momentarily subjecting valve to pressure internally (but watch out for your eyes). Use preformed graphite braided or a wick packing (of a type recommended for the service for which

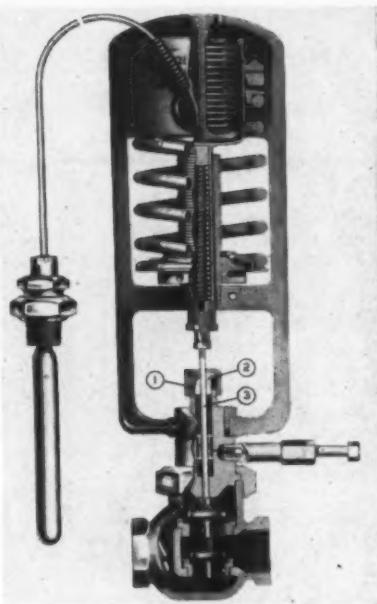


FIGURE 4

the valve is used) cut into short lengths approximately equal to valve stem circumference. Do not overpack. Turn stuffing box nut down as far as possible with fingers and then back off slightly. To make sure stem moves freely after re-packing, cause it to move up and down by alternately exposing bulb of controller to a 50 deg. F. temperature change, allowing several minutes for each immersion of bulb. For instrument ranges below the boiling point of water, this can be done in a water bath; for higher ranges, a steam log or bath can be used. If stem moves jerkily, repack with greater care. After repacking, periodical tightening will be required to effect proper seal.

The following procedure should be followed for valves equipped with grease seal lubricators:

If valve was originally supplied with a pre-formed ring type of dry lubricating packing, new packing of same size should be substituted. Removing this type packing usually necessitates disconnecting the stem. In doing this, carefully count the number of exposed threads on stem (3), Fig. 4, so that it can be replaced in exact position as before. Some makes of preformed packing can be obtained cut on the bias, eliminating the necessity of disconnecting stem. This type of packing does not require further compression by packing nut and should not be lubricated.

Before deciding that a valve disc needs attention, examine it internally for a possible loose disc or for foreign matter, such as scale, which may be lodged between the disc and seat. (A strainer should always be located in the pipe line just ahead of the valve body). If valve is of single-seated type with removable composition disc, leakage can be corrected either by turning over the

(Continued on page 25.)

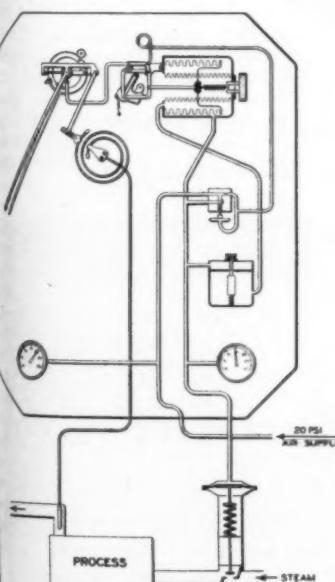


FIGURE 3

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# MOTOR TRANSPORT

## *of Meat Products*

### *Arbogast and Bastian Gradually Changing Over Entire Fleet of Trucks to Refrigerated Service*

THE entire truck fleet of Arbogast and Bastian Company, Allentown, Pa., is now being converted to refrigerated service after a study indicated that the cost of the changeover would be more than paid off by keeping product in better condition during delivery.

As the entire fleet, which consists of 29 trucks, is being equipped with new bodies, it is in these bodies that refrigeration equipment is being installed.

"Some of our truck bodies are 10 years old," explains fleet superintendent Elmer Wentz, "and it doesn't pay to add refrigerated equipment to them. As we replace them with new bodies we install refrigerated equipment in them."

The A and B fleet consists of eight  $2\frac{1}{2}$ -ton trucks, nine  $3\frac{1}{2}$ -ton trucks, seven 5-ton trucks, one 7-ton over-the-road truck, three 2-ton jobs and one half-ton truck for special deliveries. All these trucks, except the half-ton unit, are being fitted with new bodies and refrigeration equipment.

New truck bodies are designed to accommodate the refrigeration unit and cold plates.

"All the refrigeration units are installed by a local engineering company," says Mr. Wentz, "so that it can service them whenever we encounter difficulties. The engineers of this company worked with the body builders so that proper allowances would be made to

provide for the compressor units and hangers for the cold plates."

The body builder for the A and B fleet has provided space for the refrigeration unit underneath the body so that it does not take up payload space. This space is located at the front end and near the cab, a spot providing solidarity as well as protection against road objects.

"Refrigeration units are powered by  $\frac{1}{2}$ -h.p. motors. Each truck has either two or three cold plates," explains Mr. Wentz. They are about  $3\times 5$  ft. and are attached to the sides of the trucks.

"If three plates are installed, one is placed on each side; if only two are used, as in the smaller jobs, one is placed on the back wall and the other on either side."

In order to charge the truck refrigeration system, drivers use nine wall plugs that have been installed in the garage. Inasmuch as Arbogast and Bastian makes its own d.c. power the garage was wired with alternating current supplied by the local utility.

"Since our trucks keep their doors wide open for over three hours at one time while loading," says Mr. Wentz, "we have installed three electric outlets near the loading platform. While trucks are loading, the driver connects the unit and the cold plates in the truck do not defrost."

Opposite the loading platform is a

fence that separates the plant from other property and alongside this fence are 12 additional electric outlets. As many trucks do not come into the garage for days at a time, but load up and leave, their units are charged from these connections.

Service and maintenance of the A and B fleet are handled by six men. These include two first class mechanics, two apprentices, one washer and one greaser. Lubrication is one of the most important operations in this garage as trucks are on the road continuously.

Most trucks are in the garage every Wednesday, as the retail outlets to



LOADING DOCK OUTLET

Truck refrigerating system is connected to electric outlet during loading period. A box is employed to protect the extension when not in use.

which they deliver are closed, and mechanics then check mileage and grease and repair trucks requiring service. Trucks are greased every 1,000 to 1,500 miles and one man is assigned to keep them washed.

The garage does not keep any stock of parts because the fleet consists of too many types of trucks. The only spare parts kept are those that can be used on all trucks.

A serviceman from a local tire house visits the garage weekly on a scheduled day, usually Wednesday, and checks the tires on all trucks. If tires need recapping or replacement a requisition is issued immediately and the required work or replacement is handled at once.

A large blackboard has been erected in the garage for the use of drivers who bring in their trucks during the evening. If they have "bad order" to report, they write it on the blackboard and in the morning the repair job is assigned to one of the mechanics.

"Ever since we began refrigerating our trucks, drivers report that meat has been delivered in a much more satisfactory condition," Wentz relates.



#### LOCATION OF TRUCK UNIT

Refrigeration unit in this location is accessible and does not eat up payload space within the insulated body. It is also less likely to be damaged by shock and by road objects than in some other places.

## REPORTS OF RESEARCH IN LIVESTOCK FIELD OF INTEREST TO THE MEAT PACKING INDUSTRY

Several papers presented at the American Society of Animal Production annual meeting in Chicago during November are of interest to meat packers. Three which have the most direct application to the industry are summarized here. The association, which includes animal husbandry workers in the research, educational and extension fields, meets each year prior to the International to exchange information on new findings in the livestock field.

In a report dealing with cut-out values in hogs, Carroll Plager, Geo. A.

Hormel & Co., said that the use of cut-out values as a measuring stick at livestock shows is so new that we find a new idea being tried at every important show, but added that not until the 1948 National Barrow Show was a satisfactory method found of determining yields for comparative purposes.

"If the yields of two hogs of approximately the same live weight are to be compared," he said, "their fill condition at the time live weights are taken must, in my opinion, be identical. Since the sameness of the fill condition can neither be determined or adjusted while

the animals are alive, there appears to be only one alternative—that is to adjust the live weight on the basis of deviations of fill weight as found in the separate animals on the killing floor. A series of tests have shown the average market fill of hogs weighing 200 to 230 lbs. alive to be 24 lbs. This figure was used as the basis for adjusting live weights of carcass contest barrows at both the 1948 and 1949 National Barrow shows."

He said that this yield and grade method of barrow appraisal has been challenged by a few producers who think that a hog which rates well by this method is necessarily a hard feeding, slow maturing and costly hog to produce. Yet the 50 barrows in the carcass contest at the 1949 barrow show averaged 217 lbs., and many of these contest hogs were less than six months old.

Studies relative to the use of Vitamin B<sub>12</sub> for growing pigs were reported by Fred M. Hale and Carl M. Lyman of the Texas Agricultural Experiment Station. In two experiments they conducted, a Vitamin B<sub>12</sub> supplement was added to a basal ration of corn, soybean oil meal, dehydrated alfalfa meal, ground limestone and salt.

In these tests the pigs receiving the vitamin made 31 per cent and 12.8 per cent more gain, respectively, than did their litter mates receiving the basal ration without B<sub>12</sub>. The vitamin fed pigs also gained more economically, requiring appreciably less feed per pound of gain. A third group of pigs was fed the basal ration to which meat scraps were added. These pigs gained faster and more economically than those fed vitamin B<sub>12</sub>.

Michigan research workers found that the addition of synthetic B-vitamins, thiamine, riboflavin, pantothenic acid, niacin and pyrodoxine to the diets of 80 runt pigs from 11 different farms gave complete recovery unless the animal was so sick it died immediately. They emphasized the importance of not only making available liberal amounts of feed for both the sow and litter and for the pigs following weaning, but also at all times furnishing an adequate supply of all known nutrients. Besides corn or similar feed, natural feeding stuffs supplying these include succulent pasture or leafy legume hays, some protein from an animal source, such as packing-house, dairy and fish by-products, along with high quality proteins of vegetable origin.

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## Causes and Remedies for Hide and Skin Defects Told in Tanners' Council Booklet

CAUSES and remedies of hide and skin defects, which annually cost livestock raisers, meat packers and tanners huge sums of money, are given detailed attention in a 40-page, illustrated booklet recently published by the Hide Bureau of the Tanners' Council of America. The booklet, "Hide and Skin Defects," is co-authored by Fred O'Flaherty, William T. Roody and Lewis B. Jackson.

In handling and driving livestock, the authors note that a suitable electric prod, sensibly used, is perhaps the best method. They warn, however, that some prods, especially those of the home made variety, may cause damage because of high amperage. Any appreciable amperage will cause skin burns and a resultant lowering of hide value. A prod which is safe and efficient is one with which the operator would be willing to "shock" himself. Electric fences should be limited to 90 to 150 volts with safety fuses permitting not more than one ampere of current.

Some commercial prods, acceptable electrically, are undesirable because they have nail like electrodes which, when used forcibly, damage the skin. These electrodes can be sawed off close to the base, filed smooth and used effectively on animals of long or short hair, and on animals that may be covered with crusted manure or mud. The damage inflicted by sharp electrodes affects the meat as well as the skin.

The booklet's section on curry combing consists mainly of an article reprinted from THE NATIONAL PROVISIONER of July 16, 1948, entitled "Clean Calfskins Safely." It was generally established that spraying of cattle before slaughter to soften or remove dirt and manure, plus gentle combing with blunt tooth brushes results in good combing and no damage to the hide. A skin with curry comb damage will show a series of breaks in the grain after being unhaired. The damage cannot be repaired.

Rules for proper skin and hide curing are outlined in another section. In general, they conform to those in practice in the large packinghouses. Warning is issued against use of dirty salt which may allow bacterial invasion of the hide and a consequent destruction of hide fibers. The booklet cautions against placing hides on metal floors in shipment as the metal stains the leather.

Another section is devoted to skin and hide damage during flaying and takeoff. Some skins and hides become worthless because of cuts and other butcher damages. Single cuts may reduce leather value as much as 50 per cent. Long scores made when "siding" an animal are generally caused by a sharp pointed knife. A dull knife is the cause of cuts in many instances but a sharp knife in the hands of an inexperienced Skinner, or an indifferent workman, will result in unnecessary cuts and scores. A blunt

mallet is satisfactory for removing heavy hides but should never be used on light skins as it will break and weaken the grain.

Other sections of the booklet are concerned with hide care from the livestock raiser's viewpoint. Discussed in detail are the damages caused by scabies, mange, lice, ringworm, warts and heel flies, grubs or warbles. It is customary trade practice to discount a hide 1¢ per pound if it contains five or more grub holes and 10 per cent discount on skins

less than 30 lbs. Records of the Tanners' Council reveal that 38 per cent of hides from all native steers (free of brands) slaughtered at Chicago, Kansas City, Omaha, Sioux City, South St. Paul and St. Louis during the first half of 1947 were sold at this discount because of grub damage. Branded steers at the same markets averaged 59 per cent, indicating a greater damage in range territory than in farming areas.

Throughout the booklet, emphasis is placed on cleanliness and careful handling of livestock by the producer, the shipper and the packer. Copies of the booklet may be obtained by writing to the Tanners' Council of America, Hide Bureau, 100 Gold st., New York 7, N. Y.

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The new Kold-Hold catalog is a practical and workable reference book containing information that simplifies the job of determining your refrigeration needs. It lists specific and latent heats for many perishable products such as fresh fruits, frozen foods, ice cream, milk, vegetables, meat and fowl. Tables of air infiltration loads and heat leakage factors of common

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**MARATHON**

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- At the annual Christmas party for employees of the J. Fred Schmidt Packing Co., Columbus, O., J. Fred Schmidt, vice president and general manager, announced the adoption of an employees' pension plan. "This is an entirely voluntary action on the part of the company. We did it as a means of showing our appreciation in a practical manner because we recognized that we have many very loyal employees with long years of service," Schmidt said.
- Syd M. Lerner has joined the Nat Buring Packing Co., Memphis, Tenn., as general manager. For the past six years he had been sales manager of Abraham Bros. Packing Co., Memphis, and prior to that was with Armour and Company for 26 years, becoming branch manager.
- The Victory Packing Co. of Los Angeles has purchased the Pacific Meat Packing Co., San Leandro. Victory has been supplying fresh and canned meat for animal consumption to pet shops and retail stores in the southern California area for seven years. Cleon H. Watson, former co-partner with Kenneth J. Kern in the Pacific Meat Packing Co., will remain at San Leandro as manager and plant superintendent. Victory plans to begin retail sales of canned

products in the northern California region.

- Allen McKenzie, 80, who retired in 1947 after 22 years as chief engineer for Wilson & Co., Chicago, died recently. Before going to Wilson he had held executive positions with Armour and Company and Swift & Company.

- Winners of the 1949 special suggestion prize contest of Swift & Company were pictured in the December issue of the *Swift News*. First prize, a Chevrolet Style-line Tudor Sedan, went to Lyle Leonard, chief engineer at the Clinton, Ia. dairy and poultry plant. Second prize, a Stromberg-Carlson radio, went to Richard F. Wall, division superintendent at the Sperry & Barns Co., New Haven, Conn. He was general foreman at the time he turned in his winning suggestion. Third and fourth prizes, General Electric automatic washers, were awarded to Carl Weber, a Swift salesman at the Girard ave. market in Philadelphia, and to L. A. Fraatz, of the canned foods department of the general office at Chicago.

- A recent donation of 120,000 lbs. of lard by residents of Fort Branch, Ind., to the Christian Rural Overseas program was made possible largely through the contribution of at least one hour of labor by each union member at the Emge Packing Co. there and a cash gift by the company.

- E. C. McGee of Swift & Company's



SUPERINTENDS SAUSAGE PLANT

Arnold Bruesewitz, superintendent of Wisconsin Meat Products, Inc., Milwaukee, with a cage of product being moved along a new overhead rail system in the plant's basement. Prior to the installation of the tracking, the products made in the basement were moved by truck and elevator to the smoking-cooking department on an upper floor. Rail movement has reduced costs and also cut product breakage.

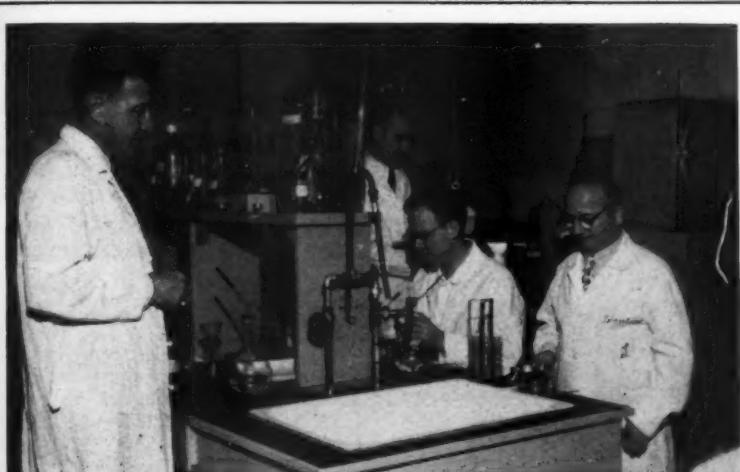
soybean mill and F. E. McMahan of Iowa Packing Co., Des Moines, have been elected to the board of directors of the manufacturers and jobbers bureau of the Des Moines, Ia. Chamber of Commerce.

Arthur G. Pearson, director of purchasing practices, American Meat Institute, has two speaking engagements coming up this month. On January 10 he will address the Purchasing Agents Association in Rockford, Ill., and on January 23 he will sound the keynote at the District III conference of the National Association of Purchasing Agents in St. Louis, Mo. Pearson is vice president of District III.

Henning Hase, a representative of Goossens & van Rossem, Hamburg, is visiting in this country. He will spend two months becoming familiar with American production techniques in the meat packing industry. Goossens & van Rossem are importers of meats, lard and other packinghouse products.

James A. Cheatham, 76, last of the original employees of the East Tennessee Packing Co., Knoxville, Tenn., which was founded in 1896, died recently. A butcher, he was said to have dressed the first cattle at the plant. He spent 54 years in the industry before his retirement five years ago, and held the American Meat Institute's 50-year button.

Dixie Frozen Foods, Inc., has opened a new, federally-inspected plant at 15



KREY PACKING CO. EXPANDS RESEARCH LABORATORY

So important has the work of the chemical laboratory become at the Krey Packing Co., St. Louis, that the laboratory is now housed in a separate building. From a one-man quality testing operation, the scope of the work has expanded with the manufacturing activities of the company and with its increased reliance on research and quality control so that the staff now includes four chemists. Their work consists of making daily checks of product manufactured, developing new products, analyzing purchases and plant sanitation. Shown here, l. to r., are L. W. Bagmull, Paul Aldrich, chief chemist; J. W. Varwig and Dr. Bernard Lehr, bacteriologist.

# Custom's

## TIMELY TIPS

### "CORN MEAL MUSH"

Huge amounts of this fine product are sold in most sections of the country. It is being produced by people outside the packing house industry. We think this is wrong. It is a natural for any good sausage kitchen because of equipment and raw materials available for a very superior product.

Corn Meal Mash is enriched with meat bone stock easier than anything tested in a long time. Sales surveys made in various sections show that a progressive packer or sausage maker can capture this profitable, big volume business quickly.

The following formula makes a product that will entice a Gourmet. It is reasonable enough in price and high enough in food value to benefit even the lowest income group.

#### CORN MEAL MUSH MATERIALS

30 gals. Pork bone stock—very hot  
OR plain hot water  
5 lbs. Custom Chicken Base  
8 oz. Custom Soluble Pepper  
3½ lbs. Salt  
40 lbs. Corn meal—yellow preferred

#### METHOD

- Cover 200 lbs. pork bones with 40 gallons water and cook until all meat particles fall off. Remove bones and skim off fat. Some operators then strain meat from stock for use in loaves. We think it should be left in.
- Add Chicken Base, pepper and salt to broth. Have very hot and sprinkle Corn Meal into seasoned broth while stirring vigorously. If too thick, add hot water as desired. Simmer 10 to 15 minutes while continuing to stir.
- Draw off into 1 or 2 lb. molds or stuff into artificial casings. Chill well and remove from molds for wrapping. Rinse artificial casings with hot water and chill. Ready for sale.

#### LABEL SUGGESTIONS:

##### "CORN MEAL MUSH"

Contains: Corn Meal cooked in pork stock and pork flavored with Chicken, Salt, Monosodium Glutamate, Sugar, Spice, Flavorings.

Suggestions: Slice and fry to a golden brown in any type fat such as lard, bacon or sausage fat, butter or shortening. Serve this way or with pork sausage and syrup. Some like the browned Mash served with sausage and eggs. There are many other uses.

#### KEEP UNDER REFRIGERATION

Your Company Name  
Address

Write today for Custom ingredients, and additional information if needed.

**Custom Food Products, Inc.**  
701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS

FOR FINE FLAVOR  
Specify: **Custom** Quality!  
FOR HIGHER SALES  
We specialize in custom made ingredients to your specifications

Waddell st., Atlanta. Chip Steaks, the company's principal product, will be distributed in Georgia, South Carolina, Tennessee, Alabama, Mississippi, Louisiana and Arkansas. The firm will also begin distribution of ground beef patties and beef steaks with butter.

• C. E. Foster has announced plans to build a small packing plant near Bristow, Okla. At first the plant will slaughter beef only, but later will add hog killing facilities and manufacture sausage.

• Jack Dromgold, a partner in the firm of Dromgold & Glenn, Chicago manufacturer of truck and freight car refrigeration equipment, died at the Billings Memorial Hospital on December 29. The firm of Dromgold & Glenn was established by Loy S. Dromgold, the father of Jack, and Howard A. Glenn, and the son succeeded his father in the partnership at his death in May of 1935.

• A nine-week-old strike at John Duff & Sons, Ltd., Hamilton, Ont., has been ended and production resumed. Basis of the settlement of the dispute between the company and CIO Local 320 is a 3 to 6c an hour wage increase and improved union contract, according to a joint statement by J. Frank Duff, president, and Alvert Liss, local president.

• John F. McCarthy, 85, who retired 15 years ago after 40 years in the wholesale meat business at New York city's Washington Market, died recently.

• The Gerry Provision Co., Buffalo, N. Y., will expand its facilities within the next few months. It has taken a 20-year lease on about 18,000 sq. ft. of ground floor space in the Seneca Warehouse & Industrial Center. This about doubles its present area. The company will spend \$75,000 to \$100,000 installing new freezers and coolers.

• Frank H. Granger, 62, former sales manager of the old Crandall Packing Co., Palmyra, N. Y., died recently.

• E. Kahn's Sons Co., Cincinnati, has purchased a 2½-acre tract of land immediately north of its present plant, to be used for a garage and parking space. The purchase price was about \$130,000.

• Truman Pond has resumed his meat processing and sausage manufacturing business in Port Huron, Mich., known as Pond's Farm. The plant was closed in 1943 after operating for eight years. Jack Knapp has been named manager.

• Phil-Mark Packing Co., Inc., 259 W. 14th st., New York, N. Y., has been incorporated. Directors are Morris Schwalb, Morton S. Robson and Bernard Stein. Jiffy Steaks, Inc., has also been incorporated by Jack Rich, Beatrice Rice and George C. Arcaro, at 2220 Esplanade, Bronx 67, N. Y.

• Charles Ivy, manager of Swift & Company at West Point, Miss., has been elected president of the West Point Kiwanis Club.

• Powers Packing Co. has been incorporated at Houston, Tex., by James T. Powers, Connie Martay and Leo Martay.

• Members of the staff of Canada Packers, Ltd., of Hull, Quebec, gave a dinner recently to honor C. E. Bucklee, who is

## Re-opens Branch House at Charleston, West Virginia

Armour and Company has opened a new branch house at Charleston, W. Va., which is designed to handle 12 to 15 carloads of food products weekly. It is twice the size of the previous Charleston facilities which were severely damaged by fire in 1947.

A Golden Anniversary Open House to commemorate the fiftieth anniversary of Armour in the Charleston area is being held at the branch house January 13-15. It will be attended by representatives from Chicago and all sales managers in the Huntington, W. Va. district.

The new branch house has a complete sausage kitchen, facilities for smoking hams and bacon and preparing cooked hams, coolers and freezers.

## First MID Chief Dies

Dr. Rice P. Steddom, who served nearly a quarter of a century as the first chief of the Meat Inspection Division of



DR. STEDDOM

the USDA's Bureau of Animal Industry, died December 20, at the age of 85. He was appointed chief of the MID when it was established in 1912 and held that position until he retired in December, 1934. Dr. Steddom entered government service in 1897 as meat inspector in the BAI at Kansas City. He was later assigned to service on the Mexican border. He helped develop the cattle dipping methods to eradicate disease-carrying ticks. Other phases of his earlier work included investigation of the livestock industry of Puerto Rico, supervision of inspection of cattle diseases in the Southeast and work on the eradication of foot-and-mouth disease in New England in 1902. He was made chief of the Inspection Division in 1906.

## Armour Announces Several Promotions in Sales Staff

Appointment of J. R. Herd as sales manager of Armour and Company's household soap division has been announced, effective January 3. Herd has been general plant sales manager for five years. He joined Armour in 1930 as a salesman for the Kansas City plant.

Herd has been succeeded by A. L. Hare, assistant general plant sales manager since 1947. Hare began with Armour in 1925 as a student salesman at Grand Rapids and has been in sales supervisory positions since 1934. R. W. Shay, assistant plant sales manager at Omaha, has been named assistant to

Hare.

retiring after 43 years with the company. He was presented with a gift by

# REJUVENATE YOUR DEHAIRER WITH "BOSS" BELT SCRAPERS

## PERFORM DEHAIRING OPERATIONS AT TOP EFFICIENCY

If your dehairer shows evidence of fatigue or ejects carcasses nicked and bruised, the scrapers are either too limber or too stiff. Rejuvenate with a new set of Boss Belt Scrapers, and watch the improvement in performance.

### BOSS BELT SCRAPERS ARE UNIFORM

Boss Belt Scrapers are all alike, but there is no belt scraper like the "BOSS". Blades are of special hardened steel, die cut and die formed for uniformity. Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure guarantees uniformity, resiliency and stamina of the belt.

### BOSS BELT SCRAPERS ARE RESILIENT

For efficient dehairing it is imperative that belt scrapers maintain exact and even pressure. Stiff scrapers scratch and nick. Limber scrapers fail to dehair. Resiliency is an important product of our special manufacturing process.

### BOSS BELT SCRAPERS HAVE STAMINA

Another important product of heat curing under pressure is the tough, long lasting belt achieved by this special process. Boss Belt Scrapers are known throughout the industry for Uniformity, Resiliency and Stamina.



Boss Belt Scraper No. 65  
available in 4" and 5" sizes.

### DO YOU NEED A LITTLE "KNOW HOW"?

Order a reserve set of Boss Belt Scrapers today! Attached to your invoice you will find a sheet containing complete instructions for the proper scalding and conditioning of hogs for best dehairing results.

Best Buy Boss



**BOSS**  
CHAS. G. SCHMIDT

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# NEVERFAIL

... for  
taste-tempting  
HAM  
FLAVOR

"The Man Who Knows"



"The Man You Know"

## Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

### H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

PROVED  
and  
PREFERRED  
by Packers  
ALL OVER THE WORLD!  
LONGER LIFE • LOWER COST



### C-D TRIUMPH PLATES

TRADE-MARK

#### Outlasts other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides; like two plates for the price of one!

#### Guaranteed to stay sharp for five full years!

The first cost is your only cost for five long years of trouble-free grinding . . . 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

### THE SPECIALTY MFRS. SALES CO.

SPECO, INC.

2021 GRACE STREET

CHICAGO 18, ILLINOIS

H. C. Farnsworth, manager. Bucklee became associated with the business in 1906 when he joined the Park Blackwell Packing Co. in Toronto and was later transferred to Ottawa. He continued with the company when it was taken over by Matthews Blackwell Packing Co. This firm was later purchased by Canada Packing Co. and in 1927 it became the Canada Packers, Ltd.

• The city of Athens, Ala., has passed an ordinance which regulates the slaughter and sale of meat in Athens. Enforcement is placed primarily in the hands of the county health officer and the city police department.

• M. M. Tidwell, for 28 years a salesman for Wilson & Co.'s Chattanooga, Tenn. branch, retired recently under provisions of the company's retirement plan.

• Cecil J. Embry, president of Tatum-Embry Co., Louisville, of the Embry Livestock Co., the Peoria Union Stock Yards, Peoria, Ill., and the Lafayette (Ind.) Union Stock Yards, died recently. He was also vice president of the Dayton (O.) Union Stock Yards and a director of the Union Stock Yards, Montgomery, Ala., and Green-Embry Co., Cincinnati. His father and grandfather were instrumental in founding these companies.

• Meat packers located in northeastern Mexico decided at a recent convention in Monterey to construct four refrigeration plants costing \$3,500,000. Gustavo P. Serrano, ex-secretary of national economy, and president of the packers' association, presided at the meeting. Members operate packing plants in Piedras Negras and Nuevo Laredo on the United States border, and Torreon, Gomez Palacio and Ciudad Trevino in central Mexico. Export of canned meat from Mexico to Europe has been resumed through Tampico, after a three-month suspension due to a conflict over whether or not such shipments would confront Mexico with a meat famine. Col. Jesus A. Almeida, president of the National Cattlemen's Confederation, reported that Mexican cattlemen have contracted with the United States for sale of the meat of 250,000 head of cattle in 1950, and expected to contract with Great Britain, Spain, France and Italy.

• George W. Huyler, Bloomfield, N. Y., who was associated with Swift & Company for about 30 years, died recently.

• The William G. Rehn's Sons, 450 Bank st., Cincinnati, has been incorporated with 5,000 shares of no-par common stock. The corporation, which replaces a partnership, is operated by Arthur Rehn, son of the founder, and five grandsons, Elmer, Erwin, Otto, Henry and William Rehn.

• The Edmonton plant of Swift Canadian Co., Ltd., recently won a safety award for the Swift plant having the fewest lost time accidents. Less than four lost time accidents were recorded for every 1,000,000 man-hours worked during the past year. L. E. Morck received the trophy in Chicago on behalf of the employees.

## Rath 1949 Results

(Continued from page 11.)

creased its working capital from \$11,927,738 at the beginning of the year to \$15,736,355, and its current assets at the year's end were 4.49 times current liabilities. During the year regular cash dividends totaling \$1.40 per share were paid.

Rath carried on an extensive building program during the year. A modern branch house at Dallas, Tex., was completed, as well as the rebuilding of its San Francisco branch.

Income and surplus statements of the Rath Packing Co. for the year ended October 29, 1949, follow:

### INCOME STATEMENT

Sales, less returns, allowances and freight out .....	\$206,653,255.95
Costs and expenses:	
Costs of sales, selling and delivery expenses and general and administrative expenses, excluding depreciation and obsolescence charges .....	\$202,468,095.22
Depreciation and obsolescence charges .....	855,493.02
Interest expense, less interest income .....	277,337.54
Federal income taxes, \$1,585,000.00	
Less, not all amounts refundable for prior years due to replacement of inventories .....	862,331.56
Federal income taxes, net .....	722,668.44
Total costs and expenses .....	\$204,823,594.22
Net income transferred to surplus .....	\$ 2,329,661.73

### SURPLUS STATEMENT

Earned Surplus:	
Earned surplus, October 31, 1948 .....	\$ 7,489,000.98
Add income for the year ended October 29, 1949 .....	2,329,661.73
Less, deduct cash dividends paid, \$1.40 per share .....	9,818,722.71
Earned surplus, October 29, 1949 .....	\$ 8,558,722.71
Paid-in Surplus:	
October 31, 1948, and October 29, 1949 .....	4,888,811.28
Total surplus .....	\$13,447,533.99

## What's The Temperature

(Continued from page 15.)

disc or replacing it. If the valve is of the double-seated type, it can be reground by usual methods with the use of an abrasive grinding compound. IMPORTANT: To obtain best results in grinding in a double-seated valve, heat the body and disc to operating temperature before grinding. In carrying out the above operations, care should be exercised in reassembling so that valve stem is correct length as described in preceding paragraph.

To check whether the thermal system has action, the bulb should be subjected to temperatures 15 degs. to 20 degs. F. above and below the temperature at which the instrument is set to control. If there is no movement of valve stem, this indicates that the thermal element itself is inoperative, in which case the entire instrument should be returned to the manufacturer.



QUESTION: Why is Votator Lard Processing Apparatus like a teeter-totter?

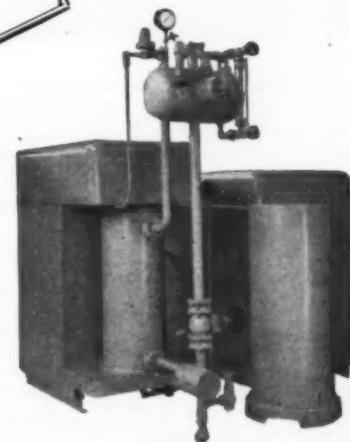
ANSWER: Because the very things about it that permit a new high in lard quality lead to a new low in lard production costs—for a doubly good answer to today's business problem.

Automatic, completely enclosed, under positive mechanical control—Votator Lard Processing Apparatus makes it easier than ever before to manufacture a smooth, creamy, fine textured lard, with superb cooking and improved keeping qualities. Built around a heat transfer mechanism six to ten times more effective than any other for viscous materials—Votator Lard Processing Apparatus achieves this desirable result with economies in use of time, floor space, refrigeration, and labor that can be equalled by no other method.

The Votator unit shown here, only 7' 4" wide and 8' 10" long, chills and plasticizes 5,000 pounds of lard per hour on a continuous basis!

Write for case-history proof of Votator claims. The Girdler Corporation, Votator Division, Louisville 1, Ky.

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.



**Votator**

**Lard**  
**Processing**  
**Apparatus**

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.



**FIBER DRUM** with **VISQUEEN** film liner. It's the answer to the meat industry's prayer! Higher tensile strength, tear resistance and chemical inertness make **VISQUEEN** film-lined fiber drums perfect for shipping a wide variety of meat products at lower cost. **VISQUEEN** film is unaffected by acids or alkalis, extremes of temperature.

**LIQUIDS • SEMI-LIQUIDS • SOLIDS—  
ALL CAN BE SHIPPED SAFELY  
IN **VISQUEEN** FILM-LINED CONTAINERS**

Running the gamut from frozen strawberries to automobile undercoating, practically any bulk product can be shipped safer and more economically in containers lined with **VISQUEEN** film.

Savings in handling, savings in time and money are winning more and more shippers over to the new method of shipping. A glance at the figures shown on this page will tell you why!

**VISQUEEN** film, the radically new liner for both steel and fiber shipping containers, is a strong, clear, odorless, tasteless polyethylene film, having an unusual combination of chemical and physical properties. Chemically inert, acids and alkalis don't affect it. Won't stick to itself or products it contacts. Extremes of temperature don't bother **VISQUEEN** film—even 94 degrees below zero F. left it strong and flexible (Frozen food people, please note!). Waterproof and moisture-resistant, **VISQUEEN** film is particularly valuable for protecting meat products and foods during shipment.

# **VISQUEEN**<sup>\*</sup> film drum liners revolutionize bulk shipping... save up to **\$50,000**

**USERS OF BOTH FIBER AND STEEL  
SHIPPING CONTAINERS HAIL  
IMPORTANT NEW DEVELOPMENTS**

White-hot interest is now being centered by hundreds of manufacturers on a brand-new method of bulk shipping—a method that is absolutely without equal for product protection and shipping economies. One shipper reports 66% tare weight reduction—annual shipping charge savings of \$50,000.

Developed by The VISKING Corporation engineers in cooperation with leading converters, the new method combines the virtues of **VISQUEEN** film with either fiber drums, cartons, or steel drums—to produce a complete shipping "package" of practically limitless possibilities.

Study the examples shown here and relate them to your own individual shipping problem. It's 100 to 1 that you'll spot a clue to spectacular savings for your firm!



**RECTANGULAR FIBER CARTONS?** Sure thing! VISQUEEN film liners are available for any size of rectangular cartons, for the convenient, low-cost shipping of meats and other products in semi-liquid and solid form. For savings and product protection, investigate the possibilities of this revolutionary new packaging technique.

**SAVINGS for steel drum shippers!** VISQUEEN film liners used with steel drums are the perfect answer for shippers of "difficult" meat products. Insulates them from metal, prevents reaction with metal of container. Assures 100% purity when product reaches destination. Ideal for liquids or semi-liquids. Eliminates leakage.

**LOOK! NO CLEANING!** No matter how sticky or messy the product shipped in VISQUEEN film-lined drums—drums are instantly ready to go back into service with NO CLEANING or RECONDITIONING. Just zip out VISQUEEN film liner. Nothing sticks to interior of drum—it's clean as new! No waste—100% product recovery.

#### SAVINGS EFFECTED ON TYPICAL SHIPMENT FROM CALIFORNIA TO CHICAGO

Rate: \$1.96 per 100 lbs.

Quantity: 150 containers per car

Former container tare per car.....7,500 lbs. or \$147.00

VISQUEEN film-lined fiber drum

tare per car.....2,100 lbs. or \$41.16

Total saved per car.....5,400 lbs. or \$105.84

#### WARNING!

Do Not Confuse VISQUEEN with Ordinary Polyethylene Film. All polyethylene film is not VISQUEEN. VISQUEEN film is the product of years of experience and research on the part of The VISKING Corporation, pioneers in the development of this material. Only VISQUEEN film has the benefit of this rich technical background. Always be sure to specify VISQUEEN film.

*If your shipping problem is concerned with any of these fields—you can save money and time with VISQUEEN film-lined shipping containers.*

- meat products in brine
- fresh and frozen variety meats
- frozen fresh meats
- animal sausage casings

THE VISKING CORPORATION  
Box F1410, Terre Haute, Indiana

Gentlemen:

YES! I want to be shown how VISQUEEN FILM LINERS can save me cold cash on every shipment.

Name.....

Firm.....

Address.....

City..... State.....

**VISQUEEN** FILM  
A PRODUCT OF THE

**VISKING** CORPORATION

PRESTON DIVISION • TERRE HAUTE, INDIANA

\*T.M. THE VISKING CORPORATION

# JUST ONE INGREDIENT Improves SAUSAGE 7 Ways!



In drums, barrels, and  
the NEW, handy 100  
lb. and 50 lb. Multi-  
wall bags.

**BOOSTS SALES...  
PROFITS, TOO!**

## LAND O'LAKES

**Improved Roller Process  
NONFAT DRY MILK SOLIDS**



*Texture, flavor, appearance, slicing quality, color, nutrition, binding—all get a boost from the simple addition of the New, Improved LAND O'LAKES Roller Process Nonfat Dry Milk Solids to your sausage formulas.*

Increased yield and lower cost are other benefits, because this superior nonfat dry milk solids absorbs from one to almost two times its weight in moisture. In every way it is a decided quality-improver, developed by LAND O'LAKES to make your sausage products faster selling and more profitable.

### CONTINUOUS SUPPLY OF ROLLER PROCESS DRY MILK AVAILABLE EVERYWHERE—QUICKLY

Immediate Delivery Through Branches, Brokers and Jobbers in Principal Cities, or write LAND O'LAKES Creameries, Inc., Minneapolis 13, Minnesota



# RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

468 Bowen Building  
Washington 5, D. C.

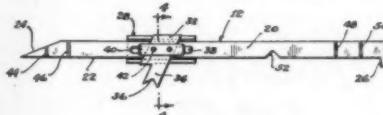
The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,485,566, METHOD AND DEVICE FOR INDICATING SPOILAGE, patented October 25, 1949, by James d'A. Clark, United States Army, River Forest, Ill.

In order to indicate that a food product has been under temperature conditions favoring an appreciable increase of bacteria in or resulting in an appreciable deterioration of such product, the inventor places, adjacent to the product, a sealed transparent cover containing cold-resistant non-pathogenic bacteria and a simple visual indicator responsive to pH change, which indicator assumes a marked change in appearance to the unaided eye after the ensemble has been subjected to such temperature conditions.

No. 2,486,629, MEAT TRIMMING GAUGE, patented November 1, 1949 by Henry E. Beaver, Chicago, Ill., assignor



to Swift & Company, Chicago, Ill., a corporation of Illinois.

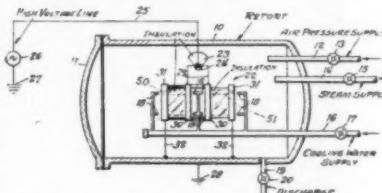
The gauge is adapted for indicating the proper dressing out of a rib cut with respect to the flank edge and chine bone.

No. 2,489,713, MANUFACTURE OF FATTY ACIDS, patented November 29, 1949 by William M. Leaders, Chicago, Ill., assignor, by mesne assignments, to Swift & Company, Chicago, Ill., a corporation of Illinois.

A process for the manufacture of fatty acids and glycerine from fats is disclosed, comprising splitting of the fat in the presence of water into a mixture of glycerine and fatty acids of higher and lower melting points, utilizing the sensible heat in the product of the fat splitting to remove water from the mixture, commingling the resulting mixture with an inert and volatile organic solvent having a preferential solubility for the lower melting point fatty acids and glycerine at low temperatures, cooling the resulting solu-

tion to crystallize a higher melting point fatty acid fraction and separating the crystals from the solution of solvent, lower melting fatty acids and glycerine.

No. 2,488,164, METHOD OF PROCESSING MEAT PRODUCTS, patented November 15, 1949 by Jay Bowman, Chicago, Ill., assignor to A. W. Brickman, Victor Conquest, Frank J. Madden,



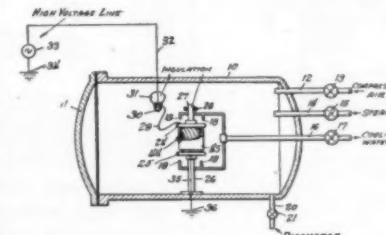
Wrisley B. Oleson, and Emery T. Filbey, as trustees for the American Meat Institute Foundation, Chicago, Ill., a corporation of Illinois.

The meat products are confined as a mass in a block-like container and high frequency electric current is employed to process the central portion of the introduced mass, while external fluid pressure is applied to the container to oppose internal pressure developed during processing. Steam is subsequently used to process the outer portions of the mass, so that uniform processing is effected.

No. 2,486,424, PROCESS FOR STABILIZING EDIBLE FATTY OIL, patented November 1, 1949 by Frank A. Lindsey, Jr., and William T. Maxwell, Savannah, Ga., assignors to The Southern Cotton Oil Co., Savannah, Ga., a corporation of New Jersey.

This process comprises adding to the oil a small proportion of substantially isolated citric acid and heating the mixture to within a range of 150 to 250 deg. centigrade and continuing the heating for the time required, varying with the pressure and with the temperature within this range, to break down the citric acid into aconitic acid, aconitic acid anhydride, itaconic anhydride and citraconic anhydride, and arresting the process before decomposition proceeds beyond the formation of more than a minor amount of xeronic anhydride.

No. 2,488,165, METHOD OF PROCESSING MEAT PRODUCTS, patented November 15, 1949 by Jay Bowman and Buell W. Beadle, Chicago, Ill., assignors to A. W. Brickman, Victor Conquest,



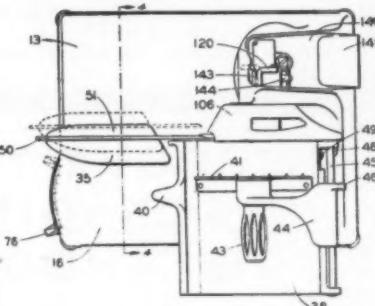
Frank J. Madden, Wrisley B. Oleson, and Emery T. Filbey, all of Chicago, Ill., as trustees for American Meat Institute Foundation, Chicago, Ill., a corporation of Illinois.

In this patent, the meat products are first wrapped, as a mass, in parchment paper, treated to high frequency electric current to process the interior portion of the mass, whereupon it is sealed in a can and external heat applied to the can sufficient to develop processing temperatures in the outer part of the body so that there is uniform processing of the product.

No. 2,486,177, STABILIZED FATS AND OILS, patented October 25, 1949 by John Korner, Philadelphia, Pa., assignor to Silmo Chemical Corp., Vineland, N. J., a corporation of New Jersey.

Butter, lard and liver oil are treated with an effective amount, not exceeding a fraction of a per cent, of a gallate selected from the group consisting of ammonium gallate and substituted ammonium gallates in which every substituent group consists of an aliphatic chain of carbon atoms not more than four in number, each carbon having all valences satisfied and connected only to the nitrogen of the ammonia or to carbon or hydrogen or hydroxyl oxygen.

No. 2,488,421, MEAT SLICING MACHINE WITH ROTARY KNIFE AND RECIPROCATING CARRIAGE, patented November 15, 1949 by David A.



Meeker, Troy, O., and Theodore C. Brookhart, deceased, late of Troy, O., by Lelia K. Brookhart, administratrix, Troy, O., said David A. Meeker and said Theodore C. Brookhart, assignors to The Hobart Manufacturing Co., a corporation of Ohio.

This is of the rotary knife type with a special slice-receiving tray for association therewith, so constructed that cleaning will be facilitated.

No. 2,486,938, MANUFACTURE OF FATTY ACID ESTERS, patented November 1, 1949 by William R. Fish, Inyokern, Calif., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

A continuous process is provided for the esterification of higher fatty acids and low molecular weight alcohols, and comprises passing a mixture of low molecular weight monohydric alcohol and a strong mineral acid catalyst at esterifying temperatures countercurrent to the fatty acid to be esterified, and maintaining the concentration of catalyst and alcohol such that the ester is insoluble in the alcohol-catalyst mixture whereby the ester product accumulates as a separate liquid phase.

*The BEST in*  
**SMOKEHOUSE EQUIPMENT**

- ✓ **UNIFORM TEMPERATURE**
- ✓ **SPEED IN OPERATION**
- ✓ **MINIMUM SHRINK**
- ✓ **MINIMUM CASING BREAKAGE**
- ✓ **LOW OPERATING COSTS**
- ✓ **SIMPLICITY OF DESIGN**
- ✓ **EASY MAINTENANCE**
- ✓ **EASY CLEANING**

**JULIAN**  
Engineering Company

319 W. HURON ST., CHICAGO 10, ILL.



*Partial List of Users of Julian Smokehouses*

NAME	No. of Houses	NAME	No. of Houses
American Packing & Provision Company	2	John Morrell & Co.	8
Bigham Company	1	Neuhoff Brothers	5
Home Packing Co.	2	Plymouth Rock Provision Co.	5
Hunter Packing Company	6	The Wm. Schluderberg—T. J. Kurde Co.	4
Jones Dairy Farm	1	Slotkowski Sausage Company	3
E. Kahn's Sons Company	8	Smithfield Packing Company	5
Kerber Packing Company	1	Tennessee Packing Company	1
Lay Packing Co.	2	Tobin Packing Company	4
Lykes Brothers	4	Trunz, Inc.	8
Jacob Marhoefer & Sons, Inc.	1	United Butchers Packing Co.	1
Merkel's Inc.	5	Valleydale Meat Packers	2
George H. Meyer Sons	3	Vienna Sausage Mfg. Company	5
Moriarty Sausage Company	1		

**IMPROVE YOUR  
PACKAGING  
METHODS**

If you are looking for new sources of labor saving and cost cutting in your lard and shortening departments, investigate the many advantages of PETERS' economical machines to set up and close cartons. These machines are showing big savings in hand labor, added production and increased profits for users everywhere.

Send us samples of the cartons you are now using. We will gladly make recommendations to suit your requirements.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute. Requires one operator. Can be made adjustable to set up several carton sizes.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute. No operator required. Can be made adjustable to close several carton sizes.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

**JAN. Memo-1950**  
**Be Thrifty  
in '50**  
*Insist on  
ALLIED  
**E-Z FIT**  
**STOCKINETTES**  
**AND SHROUDS***

Quality beef deserves protection and dressing up and your smoked meats the benefit of even all-over support plus maximum smoke penetration while in the smoke house. Specify Easy-Fit by Allied and be sure.

**ALLIED MANUFACTURING CO.**  
**DES MOINES, IOWA**

# NEW EQUIPMENT and Supplies

## SAFE FLUORESCENT DISPOSAL

To restrict the hazards of fluorescent tube handling, the Standard Safety Equipment Co., Chicago, has developed a fluorescent tube disposal unit. The two



sources of danger—beryllium, a toxic chemical, and the broken glass—are said to be easily and safely controlled by collecting the glass fragments in a disposable container and washing away the poisonous chemical with a constant flow of water.

A used fluorescent tube is inserted through a gravity door at the upper end of a four foot steel enclosure. At the lower end a rotating blade breaks and grinds the tubes and a steady flow of water rinses the glass and carries it into a porous cloth bag. The toxic powders are washed away and the glass fragments contained within the bag. When the expendable porous bag is full it is placed in a multiwall sack on which is written "Danger, Broken Fluorescent Tubes." The sack resists glass penetration. The entire disposal unit is constructed of steel, requires only one man operation and can destroy a tube in less than ten seconds, the maker states.

## NYLON PAINT BRUSHES

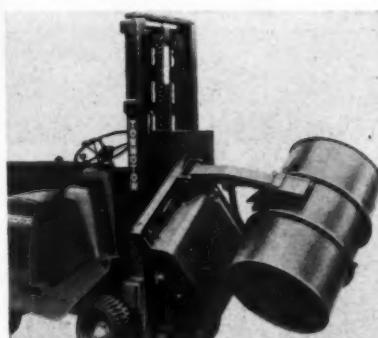
Announcement has recently been made by the Fuller Brush Co., Hartford, Conn., of 11 new 100 per cent nylon paint brushes to augment the company's present line of pure bristle brushes. It is claimed that the nylon brushes will last four times as long as bristle brushes on all surfaces including rough ones such as concrete, brick and structural steel.

The new nylon filaments are said not to split, fray or become brittle, to be resistant to most chemicals and to be unaffected by age, weather, rodents, in-

sects and fungi. They can be used with all types of oil and water paints, synthetics, lacquers, kalsomines and enamels, Fuller states. Eight sizes of wall brushes, two stucco brushes and one kalsomine brush are available in the new line.

## FORK LIFT BARREL DUMPER

Contributing to the efficiency of materials handling in industry is this latest fork lift truck attachment recently released by Towmotor Corp., Cleveland, Ohio. It is the hydraulically controlled Revolving Barrel Grab. Designed to lift and transport open-end drums and to discharge their contents, the device is easily attached to the truck's lifting carriage. A revolving carriage permits the container to be completely revolved in either direction. With a lifting ca-



pacity of 2100 lbs., the barrel grab is suitable for straight-sided drums from 15 in. to 30 in. in diameter. To maintain constant pressure on the load throughout the 360-deg. revolution, the hydraulic line operating the arms of the grab runs through the spindle of the carriage on the lift truck.

## IMPROVED PUMP DESIGN

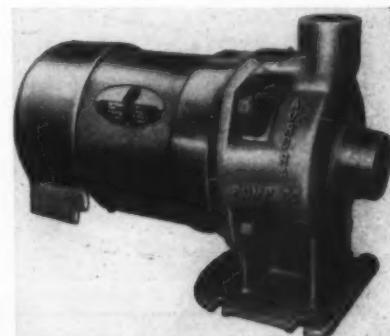
The Ralph B. Carter Co., Hackensack, N. J., has announced a new modified design optional for their entire line of plunger sludge pumps which is said to result in increased pumping efficiency and to cut maintenance "down time." Called the Crosshead Guide Assembly, the feature consists of a steel guide rod rigidly secured to each plunger. The rod travels through bronze guide bearings in a vertical plane with the plunger.

Main advantages of this design modification are said to eliminate misalignment of the plunger and any tendency toward eccentric motion of the plunger in the vertical path. This reduces possi-

bility of excessive wear on the packing gland as well as wear on the plunger and cylinder. Constant lubrication is provided by a sight feed oiler system.

## SIDE SUCTION PUMPS

A new line of side suction, close coupled pumps designed for capacities of 5 to 75 g.p.m. for use in air conditioning units, cooling towers, hot water circulators, etc., are produced by the Aurora Pump Co., Aurora, Ill. The pumps operate at speeds from 1750 to 3500 r.p.m. depending upon head and



capacity required. The head can vary from 0 to 100 ft. Sizes available are 1-, 1 1/4- and 1 1/2-in. They are bronze fitted and of all iron or all bronze construction. Casings are vertically split. The support feet and motor support are cast integrally with the pump casing. A mechanical seal is located in the packing cover and is standard equipment. The enclosed type impeller is made of high grade bronze.

## PLATFORM TRUCKS

A new line of light-weight all-steel platform trucks called the Roustabout has been announced by The Rapids-Standard Co., Inc., of Grand Rapids, Mich. Available in four series and eight standard sizes, these trucks feature a new method of construction which is said to give the strength of steel while retaining desired lightness for easy handling on the job.

The entire deck is die formed on a brake from one piece of steel, then arc-welded to make a smooth rigid platform. The trucks have inset welded handle pockets and rounded corners, leaving no projections to catch on clothing or packages. Trucks are steel-reinforced the full length of deck for added strength and rigidity. Deck sizes of the Roustabout models range from 24x48 to 36x72 in., with capacity up to three tons.

QUALITY'S  
"IN THE  
BAG..."

With

## FORM-BEST STOCKINETTES

(Reg. U. S. Pat. Off.)

FORM-BEST are stronger . . . give your hams better shape . . . give you more profit.

FORM-BEST are less absorbent . . . minimize shrinkage, therefore, give you a larger profit.

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**PIN-TITE**  
SHROUD CLOTHS  
Red Stripe Reinforced

FORM-BEST are woven stronger  
... stretch better . . . go on faster  
... save time and money.

Cincinnati Cotton Products.  
COMPANY  
Cincinnati 14, Ohio.



## LEGEND STAMPS

for U.S. Inspected Establishments

Great Lakes Inspection Legend Stamps for product marking are made with sharp engraved brass face with rust-proofed steel body and border; 2 1/2" stamp has vulcanized molded rubber face for marking bags, etc; sturdy hardwood handles on all stamps. All sizes available at one low price of \$3.50 each. Order now!

We also supply special hand stamps to meet needs for State and local inspection stamps, legend stamps, special marking. Ask for prices.

**GREAT LAKES STAMP & MFG. CO.**

America's Largest Makers of Meat Branders, Inks & Supplies  
2500 IRVING PARK ROAD • CHICAGO 18, ILLINOIS

●  $\frac{3}{4}$ ", 1 1/4", 1 1/2" Metal Hand Stamps  
● 2 1/2" Molded Rubber Hand Stamps

PRICE ONLY \$3.50 EA.

Conform to M.I.D. Regulations

**HAMMER TYPE LEGEND BRAND**  
for Rail Marking  
36" Handle  
\$6.75 EACH

## AMI PROVISION STOCKS

The total of 63,000,000 lbs. added to pork inventories during the last two weeks of December by packers reporting to the American Meat Institute was slightly smaller than the increase reported during the first part of the month, and brought year-end stocks to 375,600,000 lbs. This amount was 6,000,000 lbs. less than year-earlier holdings, however, and 74,600,000 lbs. below the three-year average for the date.

Lard and rendered pork fat moved into storage during the two-week period totaled 23,500,000 lbs. December 31 stocks of 103,400,000 lbs. compared with 152,900,000 lbs. a year earlier and the 1939-41 average holdings of 155,700,000 lbs.

Provision stocks as of December 31, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows December 31 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

December 31 stocks as  
Percentages of  
Inventories on

Dec. Jan.  
17. 1. 1939-41  
1949 1949 av.

### BELLIES

Cured, D. S. ....	120	122	70
Cured, S. P. & D. C. ....	98	104	107
Frozen-for-cure, D. S. ....	171	200	82
Frozen-for-cure, S. P. & D. C. ....	148	92	102
Total bellies ....	116	101	96

### HAMS

Cured, S. P. regular ....	92	85	5
Cured, S. P. skinned ....	98	*	78
Frozen-for-cure, regular ....	200	67	2
Frozen-for-cure, skinned ....	137	94	107
Total hams ....	112	97	63

### PINNIES

Cured, S. P. ....	106	81	70
Frozen-for-cure ....	177	128	111
Total pinpies ....	139	103	89
FAT BACKS, D. S. CURED ....	124	102	66

### OTHER CURED & FROZEN

Cured, D. S. ....	118	74	73
Cured, S. P. ....	104	94	73
Frozen-for-cure, D. S. ....	155	81	82
Frozen-for-cure, S. P. ....	146	117	107
Total other ....	122	97	82
BARRELED PORK ITEMS ....	130	76	18
TOT. D. S. CURED ITEMS ....	121	107	76
TOT. S. P. & D. C. CURED ....	99	99	76
TOT. FROZ. FOR D. S. CURE ....	161	107	101
TOT. S. P. & D. C. FROZEN ....	148	101	101
TOTAL CURED AND FROZEN - FOR-CURE ....	118	*	80

### FRESH FROZEN

Loin, shoulders, butts and spareribis ....	140	91	90
All other ....	129	94	127
Total ....	135	92	105
TOT. ALL PORK MEATS, RENDERED PORK FAT ....	120	98	83
LARD ....	100	57	†
130	68	65	

\*Small percentage change.

†Included with lard.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended December 31 were as follows:

	Week Dec. 31	Previous week	Cor. wk. 1948
Cured meats, pounds	12,600,000	14,544,000	14,745,000
Fresh meats, pounds	24,520,000	33,507,000	31,050,000
Lard, pounds	3,486,000	3,700,000	3,743,000

Watch Classified page for good men.

# Hog Kill Slips 18% as Total Inspected Meat Output Declines During Yule Week

**M**EAT production under federal inspection for the week ended December 31 totaled 273,000,000 lbs., according to the U. S. Department of Agriculture. Slaughter of all species dropped during the Christmas week and meat production was 16 per cent below the 324,000,000 lbs. produced a week

son was 8,500,000, 12,400,000 and 8,400,000 lbs., respectively.

Hog slaughter of 1,134,000 head was 18 per cent below 1,381,000 the week before, but 6 per cent above 1,071,000 for the same week in 1948. Production of pork was 153,000,000 lbs., compared with 188,000,000 a week earlier and

## CHICAGO PROVISION STOCKS

Pork inventories at Chicago were more than doubled during December with 28,544,751 lbs. added to holdings during the month. Year-end stocks of 54,539,388 lbs. compared with 25,994,637 lbs. on November 30 and were 8,167,313 lbs. larger than holdings a year earlier.

Although 29,546,662 lbs. were added to lard holdings during December, stocks of 42,603,530 lbs. on December 31 were 11,753,837 lbs. smaller than those a year earlier. Of the total December 1949 increase in lard holdings, 17,998,778 lbs. moved into storage during the last half of the month.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended December 31, 1949—with comparisons

Week Ended	Beef		Veal		Pork		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.
Dec. 31, 1949	104	101.8	78	8.5	1,134	153.1	205	9.2	272.6	
Dec. 24, 1949	218	114.4	105	12.4	1,381	187.8	215	9.7	324.3	
Jan. 1, 1949	218	112.5	77	8.4	1,071	148.6	262	11.5	281.0	

### AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per	Total
	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.
Dec. 24, 1949	970	525	100	109	242	135	97	45	14.6	40.0
Dec. 17, 1949	979	525	217	118	241	136	98	45	14.0	46.8
Jan. 1, 1949	977	516	201	100	251	139	95	44	15.1	46.6

<sup>1</sup>1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

earlier and 3 per cent under 281,000,000 lbs. produced in the same week last year.

Cattle slaughter of 194,000 head was 11 per cent under 218,000 in the previous week and also 11 per cent below output for the corresponding week last year. Beef production was 102,000,000 lbs., compared with 114,000,000 lbs. a week earlier and 112,000,000 a year ago.

Calf slaughter of 78,000 head compared with 105,000 in the previous week and 77,000 last year. Output of inspected veal for the three weeks under comparison

149,000,000 last year. Lard production was 40,000,000 lbs., compared with 46,800,000 in the previous week and 40,600,000 last year.

Sheep and lamb slaughter was 205,000 head compared with 215,000 head for the week before and 262,000 last year. Production of lamb and mutton in the three weeks amounted to 9,200,000, 9,700,000 and 11,500,000 lbs., respectively.

The table above shows livestock slaughter numbers and average weights and meat and lard production.

### TWO-WAY PRICE TREND RESULTS IN IMPROVED CUTTING MARGINS

(Chicago costs and credits, Tuesday and Wednesday of this week.)

The cost of live hogs dropped from 6 to 11c per cwt. at Chicago during the first part of the week while some advance was registered in pork prices, resulting in improved margins for all hogs tested. However, test results remained minus for the three weights.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for Tuesday and Wednesday of this week.

180-220 lbs.—			220-240 lbs.—			240-270 lbs.—					
Value			Value			Value					
Pct.	Price	per	per	cwt.	fin.	Pct.	Price	per	per	cwt.	fin.
live	per	cwt.	per	alive	yield	live	per	cwt.	per	cwt.	fin.
wt.	lb.	lb.	lb.	lb.	lb.	wt.	lb.	lb.	lb.	lb.	lb.
Skinned hams	12.6	39.2	\$ 4.94	7.10		12.6	38.5	\$ 4.85	6.81	12.9	35.0
Picanas	5.6	24.8	1.39	2.00		5.5	22.6	1.24	1.74	5.3	22.2
Bacon strips	4.2	29.0	1.22	1.76		4.1	26.5	1.17	1.65	4.1	27.2
Loin (blade in)	10.1	33.2	5.86	4.85		9.8	32.2	5.16	4.47	9.5	28.0
Bellies, S. P.	11.0	27.5	3.63	4.37		10.5	25.5	2.42	3.44	10.3	29.7
Bellies, D. S.						2.1	15.5	.23	.46	8.6	15.5
Fat backs						3.2	7.5	.24	.47	4.6	10.3
Plates and jowls	2.0	8.8	.26	.37		3.0	8.8	.26	.38	3.4	8.8
Raw leaf	2.3	8.4	.19	.27		2.2	8.4	.19	.26	2.2	8.4
P. S. lard, rend. wt.	13.9	9.3	1.29	1.85		12.3	9.3	1.14	1.61	10.4	9.3
Regular trimmings	3.3	13.6	.45	.64		3.1	13.6	.42	.57	2.9	13.6
Feet, tails, etc.	2.0	8.6	.17	.25		2.0	8.6	.17	.24	2.0	8.6
Offal & misc.											
Total yield & value	69.5										
Per cwt. alive	\$17.19		\$24.73			71.0		\$16.43	\$23.14	71.5	
Cost of hogs											
Condemnation loss											
Handling and overhead											
TOTAL COST PER CWT.	\$17.23		\$24.79					\$16.58	\$23.35		
TOTAL VALUE	17.10		24.73							14.90	20.84
Cutting margin	—\$ .04		—\$.06			—\$.15		—\$.21		—\$.04	—\$.145
Margin last week	—\$.42		—\$.61			—\$.47		—\$.66		—\$.35	—\$.189

### OCT. MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of October exports and imports of meat:

	Oct. 1949 lbs.	Oct. 1948 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	181,726	215,246
Pickled or cured	700,844	713,169
Pork		
Fresh or frozen	270,956	411,660
Hams and shoulders, cured	373,605	379,680
Bacon	259,265	162,542
Other pork, pickled or salted	880,504	542,825
Mutton and lamb	14,040	44,587
Sausage, including canned and sausage ingredients	574,355	205,891
Canned meats—		
Beef	98,037	20,423
Pork	684,199	382,436
Other canned meats	784,278	2,037,558
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	56,897	34,284
Lard, including neutral <sup>1</sup>	31,502,585	16,524,094
Tallow, edible	1,782,201	10,218
Tallow, inedible	25,330,859	6,003,453
Grease stearin	48,200	...

### IMPORTS—

Beef, chilled or frozen	12,965,837	17,560,288
Veal, chilled or frozen	1,264,515	1,113,509
Beef and veal, pickled or cured	309,661	205,834
Pork, fresh or chilled, and frozen	69,427	45,317
Hams, shoulders and bacon	279,571	60,836

Pork, other pickled or salted	26,142	3,208
Mutton and lamb	1,454,544	996,602
Canned beef <sup>2</sup>	3,735,301	16,129,680
Tallow, edible	225	...
Tallow, inedible	194,640	...

<sup>1</sup>Includes many items which consist of varying amounts of meat.

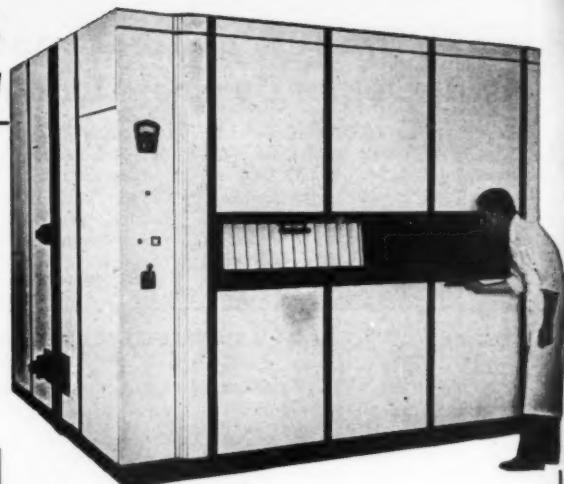
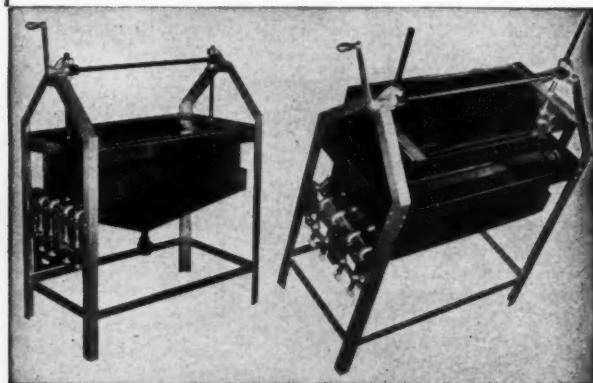
<sup>2</sup>Correction: Exports of lard, including neutral, for month of September 1949 should read 32,681,772 lbs.

<sup>2</sup>Canned beef from Mexico not included in these statistics.

# ADVANCE OVEN and DIP TANKS

are engineered to do the job by baking experts!

Every ADVANCE OVEN is equipped with automatic controls ... electric ignition and safety gas pilots ... rust-proof, easy-to-clean interiors ... porcelain or polished stainless steel exteriors ... stabilized shelves ... removable drip pans ... and oil-sealed driving units if required. Greater yield, higher quality and new economies are yours when you install ADVANCE Equipment. All ADVANCE-baked loaves boast a distinctive sales-appeal and delicious flavor that boosts profits.



ADVANCE DIP TANKS are economical to use ... simple to operate ... easy to clean and keep clean ... and designed especially for meat loaf production! Automatic heat control prevents smoking of shortening, gives loaves a perfect color and a uniform, attractive crust. Get the complete ADVANCE story today and learn how to give your loaves better color, controlled uniformity and a finer finish. Write!

## ADVANCE OVEN COMPANY

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Western Division Office: 3919 W. Jefferson Blvd., Los Angeles 16, Calif.

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REFRIGERATOR  
FANS...  
...keep  
COOLERS  
DRY!

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RECO Refrigerator Fans blow upwards causing continuous and gentle air circulation in all parts of the refrigerated space—with-out draft.

This continuous air motion prevents formation of frost and ice on coils, dries up wet walls and ceilings and dissipates odors. Reco fans reduce refrigeration costs and often avoid the necessity of remodeling or replacing a refrigeration system.

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giving several pages  
of valuable information.

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ELECTRIC COMPANY

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PORK SAUSAGE  
LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

## AFRAL CORPORATION

1933 So. Halsted St. • Chicago 8, Ill.

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(l.c.l. prices)

Native steers—	Jan. 4, 1950	per lb.
Choice, 600-800	52	55
Good, 500-700	42 1/2	43 1/2
Commercial, 500-700	41	43 1/2
Utility, 400 up	30	
Commercial cows, 500-800	30	
Can. & Cut. cows, north.	29	
350 up	29	30
Bologna bulls, north.	600 up	34 1/2 b

#### STEER BEEF CUTS

500-800 lb. Carcasses

(l.c.l. prices)

Hinds & ribs	72	74
Hindquarters	66	67 1/2
Rounds	48	65 1/2
Loins, trimmed	1.15	1.19
Loins & ribs (sets)	1.08	1.12
Sirloins	84	
Forequarters	40	42
Backs	42	44
Chucks, square cut	36	40
Ribs	34	37
Briskets	40	42
Good:		
Hinds & ribs	57	59
Hindquarters	46	50
Rounds	44	46
Loins, trimmed	70	80
Loins & ribs (sets)	65	76
Sirloins	82	
Forequarters	36	40
Backs	35	42
Chucks, square cut	35	40
Ribs	52	68
Briskets	40	42
Navels	16	22
Plates	24	26
Hind shanks	22	
Front shanks	23	27
Bull tenderloins, 5 up	38	69
Cow tenderloins, 6 up	38	69

#### BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3 up,	26	28
fresh or frozen		
Tongues, No. 2, 3 up,	18	20
Brain or frozen	54	6
Hearts	19 1/2	20
Livers, selected	43	45
Livers, regular	34 1/2	35 1/2
Tripe, scalded	6	6 1/2
Tripe, cooked	7	7 1/2
Kidneys	10	
Lips, scalded	10 1/2	11
Lips, unscalded	7 1/2	8
Langs	8	8 1/2
Melts	8	8 1/2
Udders	54	55

#### BEEF HAM SETS

(l.c.l. prices)

Knuckles	44 1/2	45
Middle	47	48
Outsides	43	44 1/2

#### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	27	28
Veal breeds, under 6 oz.	68	
6 to 12 oz.	88	
12 oz. up	98	
Calf tongues	22	23
Lamb fries	80	
Ox tails, under 1/2 lb.	10	
Over 1/2 lb.	19	20

#### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Bangs, skinned, 14-16 lbs.	45 1/2	46 1/2
Bangs, skinned, 14-16 lbs., ready-to-eat, wrapped	48 1/2	50 1/2
Bangs, skinned, 16-18 lbs., wrapped	43 1/2	45 1/2
Bangs, skinned, 16-18 lbs., ready-to-eat, wrapped	46 1/2	48 1/2
Bacon, fancy, trimmed, brisket off, 8-10 lbs.	39	41 1/2
wrapped		
Bacon, fancy, square cut, seedless, 12-14 lbs.	33	37 1/2
wrapped		
Bacon, No. 1 sliced, 1-lb. open-faced layers	43	45 1/2

#### CALF & VEAL—HIDE OFF

Carcass

Choice, 80/130	45	46
Choice, 130/170	41	44
Good, 80/130	41	44
Good, 130/170	34	40
Commercial, 80/130	35	
Commercial, 130/170	25	30
Utility, all weights	25	30

### CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	42	45
Good, 40/50	41	44
Commercial, all weights	36	42

### CARCASS MUTTON

(l.c.l. prices)

Good, 70/ down	24	25
Commercial, 70/ down	23	24
Utility, 70/ down	22	23

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	39 1/2	40 1/2 @ 40%
Pork loins, regular, under 12 lbs.	35 1/2	36
Pork loins, boneless, 12 lbs.	51	53
Shoulders, skinned, bone in.		
Pork trim, regular, 14 1/2	14 1/2	15 1/2
Pork trim, lean, 50% lean, 15 1/2	15 1/2	16 1/2
Pork trim, spec.		
85% lean	32	32 1/2
Pork trim, ex. 90% lean, 42	42	43
Pork chitterlings, trim, 14 1/2	20 1/2	
Pork tongues	17	18
Bull meat, boneless	42	42 1/2
Bon's cow meat, f.c. C	38 1/2	39 1/2
Cow chuck, boneless	39 1/2	40
Beef trimmings	32	33
Beef cheek & head meat, trimd.		27 1/2
Shank meat		39 1/2
Veal trimmings, bon's		36

### SAUSAGE MATERIALS

FRESH

(l.c.l. prices)

Pork trim, reg.	14 1/2	15 1/2
Pork trim, gear, 50% lean, 15 1/2	15 1/2	16 1/2
Pork trim, spec.		
85% lean	32	32 1/2
Pork trim, ex. 90% lean, 42	42	43
Pork chitterlings, trim, 14 1/2	20 1/2	
Pork tongues	17	18
Bull meat, boneless	42	42 1/2
Bon's cow meat, f.c. C	38 1/2	39 1/2
Cow chuck, boneless	39 1/2	40
Beef trimmings	32	33
Beef cheek & head meat, trimd.		27 1/2
Shank meat		39 1/2
Veal trimmings, bon's		36

### SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausages.)

Beef casings:		
Domestic rounds, 1% to 1 1/2 in., 180 pack	42	47
Domestic rounds, over 1 1/2 in., 140 pack	68	75
Export rounds, wide, over 1 1/2 in.	1.10	1.35
Export rounds, medium, 1% to 1 1/2 in.	65	80
Export rounds, narrow, 1% in. under	1.00	1.10
No. 1 weasands, 24 in. up, 10	12	
No. 1 weasands, 22 in. up, 7	8	
No. 2 weasands	5 1/2	6
Middles, sewing, 1 1/2 in.	1.15	1.25
Middles, select, wide, 2 1/2 in.	1.25	1.40
Middles, select, extra, 2 1/2 to 2 1/4 in.	1.45	1.50
Middles, select, extra, 2 1/4 in. up	2.15	2.40
Beef bungs, No. 1	27	30
Beef bungs, domestic	10	24
Dried or salted bladders, per piece:		
12-15 in. wide, flat	21	22
10-12 in. wide, flat	10 1/2	11 1/2
8-10 in. wide, flat	5	7
Pork casings:		
Extra narrow, 20 mm. & dia.	3.30	3.40
Narrow, medium, 29 to 32 mm.	3.30	3.40
Medium, 32 to 35 mm.	2.30	2.40
Special, 35 to 38 mm.	1.65	1.75
Wide, 38 to 43 mm.	1.40	1.60
Export bungs, 34 in. cut, 28	28	30
Large prime bungs, 34 in. cut	16	18
Medium prime bungs, 34 in. cut	10	15
Small prime bungs	9	10 1/2
Middles, per set, cap off	45	50

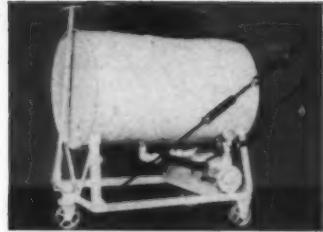
### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	88	
Thuringer	48	
Farmer	69	
Holsteiner	69	
B. C. Salami	74	75
B. C. Salami, new con.	47	
Genoa style salami, ch.	82	
Pepperoni	67	
Mortadella, new condition	47	
Italian style hams	70	
Cappicola (cooked)	67	

## NEW

## Unit Cuts



YOU don't have to take our word for it. You try Oakite Hot-Spray Unit on the toughest cleaning job you have. That way you can prove to yourself that you can establish tidy savings on many of your sanitation procedures.

This inexpensive, easy-to-operate Hot-Spray Unit employs pressure to deliver hot, penetrating Oakite detergent solutions over wide areas . . . can cover up to 18,000 sq. ft. of surface in only 1/2 hour!

Get FREE Folder F7608 . . . tells in detail how the Oakite Hot-Spray Unit helps cut cleaning time and costs by eliminating time-wasting hand-brushing and scraping.

Oakite Products, Inc., 20A Thames St., New York 6, N.Y.

## A Winner of ENGINEER-PREFERENCE

Type AD Aurora Horizontally Split Case, Back to Back Impellers, Two Stage Centrifugal Pump.

Ready dismantling is provided by split-case design without disturbing suction or discharge. Water channels and impellers are hydraulically streamlined to insure smoothest flow. These are improved pumps built to specifications that will command your complete confidence—and confirm that confidence through faithful long-time performance.

There is a Size and Type of PUMP for Almost EVERY INDUSTRY

"by Aurora" for Almost EVERY INDUSTRY

For high pressure, small capacity requirements up to 150 g.p.m. Wide operating range characteristics. No metal-to-metal contact. Handles non-lubricating liquids without wear. Only one moving part—the impeller.

DISTRIBUTORS IN PRINCIPAL CITIES

AURORA PUMP COMPANY

82 Loucks Street, Aurora, Ill.

# FAIRLY MANUFACTURERS ARE NOW USING

## CARTONS MADE OF

### GAIR TUFBOARD

**a new, sturdy and rigid folding paperboard developed to withstand tremendous knocking about and rough usage.**

TUFBOARD is used by General Motors, General Electric and other famous manufacturers for these salient reasons:

TUFBOARD provides opportunities for reduction in thickness and weight without impairment in the carrying qualities of the package.

TUFBOARD sustains Mullen, tear, tensile strength and rigidity tests far beyond usual folding carton standards.

TUFBOARD is particularly suited for packaging heavy goods such as hardware, machine parts, books, stationery . . . and light materials for which stacking strength is required.

TUFBOARD is everything the name implies, yet it is light in weight . . . and effects worthwhile economies. *Write for samples and prices.*



## ROBERT GAIR CO., INC.

155 EAST 44th STREET, NEW YORK • TORONTO

PAPERBOARD • FOLDING CARTONS • SHIPPING CONTAINERS

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INC.

ONTO

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7, 1950

## DOMESTIC SAUSAGE

(i.e. prices)	
Pork sausage, hog casings	36¢ @ 37
Pork sausages, bulk	31¢
Frankfurters, sheet casings	44¢ @ 46
Frankfurters, skinless	44
Frankfurters, skinless	39 @ 41
Bologna	37 @ 40
Bologna, artificial casings	38 @ 41
Smoked liver, hog bungs	41 @ 42
Minced luncheon spec., ch.	45 @ 49
Tongue and blood	38
Blood sausage	32 @ 39
Souse	30
Polish sausage, fresh	34
Polish sausage, smoked	42 @ 48

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29	33
Reefited	31	35
Chill powder	37	
Chill pepper	36 @ 39	
Cloves, Zanzibar	32	36
Ginger, Jama., unbl.	61	66
Ginger, African	56	61
Cochin		
Mace, fcy. Bands		
Red mace, Indies	1.28	
West Indies	1.16	
Mustard, Sow, fcy.	30	
No. 1	26	
West India Nutmeg	49	
Paprika, Spanish	48 @ 64	
Pepper, Cayenne	72	
Red No. 1	62	
Pepper, Picklers	1.40	1.86
Pepper, white	2.81	2.95
Pepper, Black		
Malabar	1.49	1.59
Black Lampong	1.49	1.59

## SEEDS AND HERBS

(i.e. prices)

	Ground	Whole for Saus.
Caraway seed	20	25
Cominos seed	25	31
Mustard seed, fcy.	21	
Yel. American	19	
Marjoram, Chilean	67	74
Oregano	21	25
Coriander, Morocco, Natural No. 1	18	21
Marjoram, French	70	76
Sage Dalmation		
No. 1	92	99

## CURING MATERIALS

Cwt.

		Per ton
Granulated		\$19.80
Medium		25.80
Rock, bulk, 40 ton cars,		
Detroit		10.90
Sugar		
Raw, 96 basis, f.o.b.		
New Orleans		5.65
Standard gran., f.o.b.		
refiners (2%)		8.05
Packers' curing sugar, 250 lb.		
bags, f.o.b. Reserve, La., less 2%		7.60
Dextrose, per cwt.		
in paper bags, Chicago		7.20

## PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland

FRESH BEEF: (Carcass)

	January 3	January 3	January 3
Commercial			
400-500 lbs.	\$44.00 @ 45.00		
500-600 lbs.	41.00 @ 42.00	43.00 @ 44.00	42.00 @ 43.00
Utility			
400-600 lbs.	38.00 @ 40.00	40.00 @ 42.00	39.00 @ 41.00
COW:			
Commercial, all wts.	31.00 @ 33.00	34.00 @ 38.00	30.00 @ 33.00
Cutter, all wts.	28.00 @ 29.00	28.00 @ 30.00	26.00 @ 28.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
130-170 lbs.			
Good:			
130-170 lbs.	43.00 @ 45.00	42.00 @ 46.00	40.00 @ 42.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	45.00 @ 46.00	43.00 @ 46.00	41.00 @ 43.00
50-60 lbs.	44.00 @ 45.00	40.00 @ 43.00	40.00 @ 41.00
Good:			
40-50 lbs.	44.00 @ 45.00	43.00 @ 46.00	41.00 @ 43.00
50-60 lbs.	43.00 @ 44.00	40.00 @ 43.00	40.00 @ 41.00
Commercial, all wts.	42.00 @ 43.00	38.00 @ 43.00	36.00 @ 38.00
Utility, all wts.	41.00 @ 42.00	35.00 @ 38.00	34.00 @ 35.00
MUTTON (ewe):			
Good, 75 lbs. dn.		24.00 @ 28.00	18.00 @ 20.00
Commercial, 75 lbs. dn.		22.00 @ 24.00	17.00 @ 18.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	27.00 @ 28.00		
120-137 lbs.	25.50 @ 26.50	26.00 @ 27.00	24.00 @ 26.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	36.50 @ 40.00	42.00 @ 44.00	35.00 @ 40.00
10-12 lbs.	36.50 @ 40.00	41.00 @ 45.00	38.00 @ 40.00
12-16 lbs.	36.00 @ 39.00	38.00 @ 40.00	37.00 @ 38.00
PICNICS:			
4-8 lbs.		26.00 @ 30.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	(Smoked)	(Smoked)	(Smoked)
16-20 lbs.	42.00 @ 45.00	52.00 @ 54.00	50.00 @ 55.00
20-24 lbs.	42.00 @ 45.00	50.00 @ 52.00	50.00 @ 54.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	33.00 @ 43.50	46.00 @ 48.00	49.00 @ 51.00
8-10 lbs.	33.00 @ 42.50	44.00 @ 46.00	47.00 @ 49.00
10-12 lbs.	33.00 @ 42.50		47.00 @ 49.00
LARD, Refined:			
Tierces	13.50 @ 14.00		14.50 @ 15.00
50 lb. cartons & cans	14.00 @ 14.50	15.00 @ 16.00	
1 lb. cartons	14.25 @ 15.25	16.00 @ 17.00	15.00 @ 16.50

H. Henhouse 6-0433  
6-1706 6-5329Teletype  
Ph 623

## FOR PHILADELPHIA REPRESENTATION

contact

ROMM &amp; GREISLER

packinghouse brokers

403 Widener Building, Juniper &amp; Chestnut Sts., Philadelphia 7, Pa.

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

## CARLOT TRADING LOOSE BASIS

## F.O.C. CHICAGO OR

## CHICAGO BASIS

THURSDAY, JANUARY 5, 1950

## REGULAR HAMS

Fresh or Frozen S.P.

8-10 . . . . . 37 1/2 n 37 1/2 n

10-12 . . . . . 37 1/2 n 37 1/2 n

12-14 . . . . . 37 1/2 n 37 1/2 n

14-16 . . . . . 36 1/2 n 36 1/2 n

## BOILING HAMS

Fresh or Frozen S.P.

6-8 . . . . . 29 1/2 29 1/2

8-10 . . . . . 28 @ 28 1/2 28 @ 28 1/2

10-12 . . . . . 28 1/2 28 1/2

12-14 . . . . . 28 1/2 28 1/2

14-16 . . . . . 28 1/2 28 1/2

16-18 . . . . . 28 1/2 28 1/2

18-20 . . . . . 28 1/2 28 1/2

## SKINNED HAMS

Fresh or Frozen S.P.

10-12 . . . . . 40 40

12-14 . . . . . 39 1/2 n 39 1/2 n

14-16 . . . . . 38 1/2 n 38 1/2 n

16-18 . . . . . 36 1/2 n 36 1/2 n

18-20 . . . . . 35 1/2 n 35 1/2 n

20-22 . . . . . 34 1/2 n 34 1/2 n

22-24 . . . . . 33 1/2 n 33 1/2 n

24-26 . . . . . 32 1/2 n 32 1/2 n

25-30 . . . . . 31 31

25-up, No. 2's . . . . . 27 1/2 27 1/2

## FAT BACKS

Green or Frozen S.P.

6-8 . . . . . 8 @ 8 1/2 8 @ 8 1/2

8-10 . . . . . 8 @ 8 1/2 8 @ 8 1/2

10-12 . . . . . 9 9

12-14 . . . . . 10 10

14-16 . . . . . 11 11

16-18 . . . . . 12 1/2 12 1/2

18-20 . . . . . 12 1/2 12 1/2

20-25 . . . . . 12 1/2 12 1/2

## OTHER D.S. MEATS

Fresh or Frozen Cured

Regular plates . . . . . 12n 12n

Clear plates . . . . . 8n 8n

Square bowls . . . . . 12 1/2 n 12 1/2 n

Joint butts . . . . . 7 1/2 7 1/2

S. P. jowlas . . . . . 8 8 @ 8 1/2 n

## LARD FUTURES PRICES

MONDAY, JANUARY 2, 1950

Market Closed.

TUESDAY, JANUARY 3, 1950

Open High Low Close

Jan. 10. 10.60 10.67 1/2 10.57 1/2

Mar. 10.62 1/2 10.62 1/2 10.55 10.57 1/2

May 10.62 1/2 10.67 1/2 10.62 10.67 1/2

July 10.75 10.75 10.70 10.75

Sept. 10.80 10.87 1/2 10.80 10.87 1/2

Sales: 1,320,000 lbs.

Open interest at close Fri., Dec. 30th: Jan. 188, Mar. 454, May 180, July 77 and Sept. 6 lots.

WEDNESDAY, JANUARY 4, 1950

Open interest at close Tues., Jan. 3rd: Jan. 188, Mar. 455, May 180, July 82 and Sept. 8 lots.

THURSDAY, JANUARY 5, 1950

Jan. 11.10 11.10 10.95 10.95

Mar. 10.82 1/2 10.80 10.80 10.82 1/2

May 11.05 11.05 10.90 10.87 1/2

July 11.05 11.15 11.00 11.07 1/2

Sept. 11.10 11.10 11.02 1/2 11.07 1/2

Sales: 4,600,000 lbs.

Open interest at close Thurs., Jan. 5th: Jan. 172, Mar. 468, May 187, July 89 and Sept. 9 lots.

FRIDAY, JANUARY 6, 1950

Jan. 11.05 11.10 10.92 1/2 10.95

Mar. 10.90 10.90 10.80 10.82 1/2

May 10.95 10.95 10.90 10.92 1/2

July 11.15 11.15 11.00 11.07 1/2

Sept. 11.10 11.10 11.10 11.10

Sales: About 2,600,000 lbs.

Open interest at close Thurs., Jan. 5th: Jan. 172, Mar. 468, May 187, July 89 and Sept. 9 lots.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo. . . . . \$13.37 1/2

Refined lard, 50-lb. cartons, f.o.b. Chicago . . . . . 13.62 1/2

Kettle rend., tierces, f.o.b. Chgo. . . . . 14.37 1/2

Leaf, kettle rend., tierces, f.o.b. Chgo. . . . . 14.37 1/2

Lard flakes . . . . . 14.62 1/2

Neutral, tierces, f.o.b. Chicago . . . . . 14.62 1/2

Chicago . . . . . 14.62 1/2

Standard Shortening . . . . . 14.62 1/2

Hydrogenated Shortening . . . . . 14.62 1/2

N. &amp; S. . . . . 18.75

\*Preliminary.

## PICNICS

Fresh or Frozen S.P.

4-6 . . . . . 25 @ 25 1/2

4-8 range . . . . . 23 1/2 @ 23 1/2

6-8 . . . . . 23

8-10 . . . . . 21 1/2

10-12 . . . . . 21 1/2

12-14 . . . . . 21 1/2

14-16 . . . . . 21 1/2

16-18 . . . . . 21 1/2

18-20 . . . . . 21 1/2

20-22 . . . . . 21 1/2

22-24 . . . . . 21 1/2

24-26 . . . . . 21 1/2

26-28 . . . . . 21 1/2

28-30 . . . . . 21 1/2

30-32 . . . . . 21 1/2

32-34 . . . . . 21 1/2

34-36 . . . . . 21 1/2

36-38 . . . . . 21 1/2

38-40 . . . . . 21 1/2

40-42 . . . . . 21 1/2

42-44 . . . . . 21 1/2

44-46 . . . . . 21 1/2

46-48 . . . . . 21 1/2

48-50 . . . . . 21 1/2

50-52 . . . . . 21 1/2

52-54 . . . . . 21 1/2

54-56 . . . . . 21 1/2

56-58 . . . . . 21 1/2

58-60 . . . . . 21 1/2

60-62 . . . . . 21 1/2



**SOLVAY** nitrite of soda

SOLVAY SALES DIVISION  
ALLIED CHEMICAL AND DYE CORPORATION  
40 BECTON STREET, NEW YORK 6, N.Y.

IN THE HOLE **\$68<sup>47</sup>**



**CLEVE-O-CEMENT FLOOR PATCH**  
**WOULD HAVE COST** **\$1<sup>95</sup>**

Floor holes cause accidents. Accidents cost money. Repair worn, broken, rutted floors quickly and easily with Cleve-O-Cement. Requires no special tools or skill! NOT an asphalt emulsion. Dries rock-hard overnight. Stands heavy traffic. Becomes 28 times harder than ordinary cement. Can be applied to wet or dry floors. Non-porous and skid-proof. Withstands heat, cold, dampness, steam, oil, grease and most acids.

Has stood up for years under hard service in thousands of food and meat packing plants, bottling plants, dairies, laundries, ice cream plants, refrigerators, and cold rooms and other places where floors stay damp and get hard wear. Try it for your floors.

Your supply house can furnish promptly or send for illustrated Bulletin and Free Test Offer.

**THE MIDLAND PAINT & VARNISH CO.**  
9119 RENO AVE.

CLEVELAND 5, OHIO

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(l.e.l. prices)

Jan. 4, 1950  
per lb.  
City

Choice	54 1/2 @ 63%
Good	48 1/2 @ 54%
Commercial	38 1/2 @ 45%
Canner & cutter	29 @ 36
Bologna bulls	35 1/2 @ 36%

### BEEF CUTS

(l.e.l. prices)

Choice:

Hinds & ribs	65 @ 70
Rounds, N. Y. flank off.	46 @ 48
Hips, full	65 @ 67
Top sirloins	58 @ 62
Short loins, untrimmed	1.04 @ 1.15
Chucks, non-kosher	42 @ 46
Ribs, 30/40 lbs.	88 @ 95

Good:

Hinds & ribs	48 @ 58
Rounds, N. Y. flank off.	42 @ 46
Hips, full	52 @ 56
Top sirloins	52 @ 56
Short loins, untrimmed	65 @ 80
Chucks, non-kosher	37 @ 40
Ribs, 30/40 lbs.	58 @ 72
Briskets	36 @ 40
Flanks	15 @ 18

### FRESH PORK CUTS

(l.e.l. prices)

Choice:

Hams, regular, 14/down	39 @ 39 1/2
Hams, skinned, 14/down	41 1/2 @ 41 1/2
Picnics, 4 lbs.	25 1/2 @ 25 1/2
Bellies, sq. cut, seedless	
8-12 lbs.	28 @ 30 1/4
Pork loins, 12/down	36 1/2 @ 37
Boston butts, 4 lbs.	32 @ 32 1/2
Spareribs, 3 down	30 @ 30 1/2
Pork trim., regular	15 1/2 @ 16 1/2
Pork trim., ex. lean, 95% lean	43 @ 44

City:

Hams, regular, 14/down	42 @ 43
Hams, skinned, 14/down	42 @ 46
Shoulders, N. Y., 12/down	46 @ 48
Picnics, 4 lbs.	26 @ 29
Boston butts, 4 lbs.	34 @ 37
Pork loins, 12/down	36 @ 39
Spareribs, 3/down	32 @ 36
Pork trim., regular	14 @ 16

### FANCY MEATS

(l.e.l. prices)

Veal breads, under 6 oz.

6 to 12 oz.	65 @ 60
12 oz. up.	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

### WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 4, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$.52/00-56.00
700-800 lbs.	54.00-57.00

Good:

350-500 lbs.	None
500-600 lbs.	41.00-44.00
600-700 lbs.	40.00-45.00
700-800 lbs.	40.00-46.00

Commercial:

350-600 lbs.	34.00-39.00
600-700 lbs.	34.00-39.00
Utility, 350-600 lbs.	None

COW:

Commercial, all wts.	29.00-32.00
Utility, all wts.	29.00-30.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:

80-110 lbs.	45.00-48.00
110-150 lbs.	45.00-48.00

Good:

50-80 lbs.	None
80-110 lbs.	41.00-45.00
110-150 lbs.	42.00-45.00

### DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	25 1/2 @ 27 1/2
100 to 136 lbs.	25 1/2 @ 27 1/2
137 to 153 lbs.	25 1/2 @ 27 1/2
154 to 171 lbs.	25 1/2 @ 27 1/2
172 to 188 lbs.	25 1/2 @ 27 1/2

### LAMBS

(l.e.l. prices)	40 @ 56
Good lambs	38 @ 54
Legs, gd. & ch.	50 @ 54
Hindsaddles, gd. & ch.	48 @ 58
Loins, gd. & ch.	57 @ 64

### MUTTON

(l.e.l. prices)	Western
Good, under 70 lbs.	25 @ 27
Comm., under 70 lbs.	23 @ 25

### VEAL—SKIN OFF

(l.e.l. prices)	Western
Choice carcass	45 @ 48
Good carcass	41 @ 45
Commercial carcass	32 @ 40
Utility	27 @ 32

### BUTCHERS' FAT

(l.e.l. prices)	Western
Shop fat	1 1/2 @ 1 1/2
Breast fat	2 @ 2
Edible suet	2 1/2 @ 2 1/2
Inedible suet	2 1/2 @ 2 1/2

### EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments during the month of November 1949 were 250,102,000 lbs., compared with 238,371,000 lbs. in October and 238,461,000 lbs. in September, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 51.9 per cent of the total November shipments; edible oil, 45.8 per cent; shipments to government agencies, 5 per cent, and shipments for commercial export, 1.8 per cent.

### WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 4, 1950

All quotations in dollars per cwt.

Commercial:

50-80 lbs.	32.00-37.00
80-110 lbs.	35.00-40.00
110-150 lbs.	34.00-38.00
Utility, all wts.	27.00-32.00

### LAMB:

Choice:	30-40 lbs.	None
40-45 lbs.	46.00-48.00	None
45-50 lbs.	44.00-47.00	None
50-60 lbs.	40.00-44.00	None

### Good:

30-40 lbs.	45.00-47.00
40-45 lbs.	44.00-46.00
45-50 lbs.	43.00-45.00
50-60 lbs.	38.00-42.00

### Commercial:

Commercial, all wts.	37.00-42.00
Utility, all wts.	None

### MUTTON (EWE): 70 lbs. down:

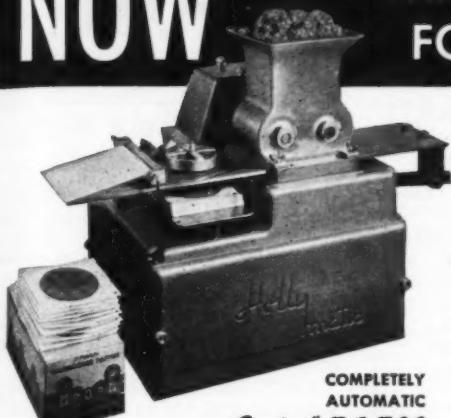
Good	25.00-27.00
Commercial	23.00-25.00
Utility	None

### FRESH PORK CUTS, LOINS NO. 1: (BLADELESS INCL.)

8-10 lbs.	34.00-36.00
10-12 lbs.	34.00-36.00
12-16 lbs.	32.00-34.00
16-20 lbs.	29.00-30.00
Butcher Boston Style:	
4-8 lbs.	30.00-34.00
Hams, Skinned, No. 1:	
10-14 lbs.	42.00-44.00
Spareribs, 3 lbs. down.	31.00-34.00

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The HOLLYMATIC molds, ejects, and stacks 1800 patties per hour on processed paper. Accurate control of size, weight, and shape of patty whether sandwich thin or steak thick—from all types of ground meat, fine hamburger to coarse chopped steak... range from 3 to 16 patties per lb.

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## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

Thursday, January 5, 1950.

The new year brought a stronger tone in the tallow and grease markets and advances were registered at midweek and Thursday in the Midwest and East. Trading was on the light side, especially early in the week, with dealers furnishing most of the demand. Bids at last week's levels came up against seller resistance. Entrance of large soaper buyers at midweek strengthened the position of producers.

There were reports on Wednesday that fancy in carload lots had sold at 6½c, Chicago, and in the East at 6½c. Fancy also moved East on private terms and some factors placed fancy at 6½@6½c on the basis of unconfirmed sales. Prime tallow sold at 6c and bids of 6½c were reported with sellers holding for ½c more. At midweek several carlots of choice white grease moved at 6½c, Chicago, and a few tanks of yellow grease changed hands at 5½c, Chicago.

The action by large soapers in raising their bids ½c on Wednesday and Thursday to 6½c for fancy, 6½c for prime, 6c on special and 5½c on yellow grease resulted in a flurry of trading which cleared the market of most available material and sellers marked their ideas up ¼@½c.

**TALLOWS:** Edible tallow was quoted Thursday at 7½c nominal; fancy, 6½c; choice, 6½c nominal; prime, 6½c; extra, 6½c; special, 6c; No. 1, 5½c nominal; No. 3, 5½c nominal, and No. 2, 5c nominal.

**GREASES:** The grease market was firmer. On Thursday choice white grease was quoted at 6½@6½c; A-white, 6@6½c; B-white, 5½c nominal; yellow, 5½c; house, 4½c nominal; brown (50 f.f.a.), 4½@4½c nominal, and brown (25 f.f.a.) was quoted nominally at 4½@5c.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, January 5, 1950.)

### Blood

	Unit	Ammonia
Unground, per unit of ammonia	**\$8.00@8.25n	

### Digester Feed Tankage Materials

	Low test	High test
Wet rendered, unground, loose	**8	9.25
Liquid stick tank cars		9.00

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	8 105.00
55% meat scraps, bulk	115.00@115.50
50% feeding tankage, with bone, bulk	96.00
60% digested tankage, bulk	115.00@120.00
80% blood meal, bagged	150.00
65% special steamed bone meal, bagged	80.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	8 6.50n
Bone tankage, unground, per ton	37.50@40.00n
Hoof meal, per unit ammonia	7.25@ 7.50

### Dry Rendered Tankage

	Per unit
Cake	Protein
Expeller	*\$1.85@1.90n
	*1.85@1.90n

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.75@2.00
Hide trimmings (green, salted)	1.50
Sinews and plissies (green, salted)	1.50
Cattle jaws, skulls and knuckles	60.00@65.00
Pig skin scrapes and trim, per lb.	54

### Animal Hair

	Per ton
Winter coil dried, per ton	\$100.00@105.00
Summer coil dried, per ton	65.00@ 70.00
Cattle switchers	5@6
Winter processed, gray, lb.	12
Summer processed, gray, lb.	7

\*Quoted delivered basis.

## EASTERN FERTILIZER MARKET

New York, January 5, 1949.

There were no changes in prices during the week, and many buyers preferred to stay out of the market during the holiday period.

An announcement was made from Washington that meat scraps, fishmeal, tankage and blood no longer need an export license. Some people in the trade believe that this decision will boost the prices of these items in the future.

## VEGETABLE OILS

Thursday, January 5, 1950.

The crude vegetable oil markets were stronger this week although trading volume was not heavy. Interest on both the domestic and foreign sides appeared to be brisk but offerings were scarce and sales were lightly scattered. Corn, soybean, peanut, cottonseed and coconut oils were quoted this week ¼@½c over last week's close.

**CORN OIL:** Around midweek oil was quoted at 11½c bid and 11½c asked but there were sales later at 11½c, or ¼c over the preceding week. The East reported bids at 11½c rejected.

**SOYBEAN OIL:** Small lots of oil moved at higher prices during the week but bids for larger tonnage generally went unheeded. Spot shipment oil sold in a limited way at 10½c at midweek in the East and Midwest and this price was duplicated in Thursday's trading. February oil sold at 10½c and 10½c and March-May shipment oil was said to be available at 10½c with the government reported interested in February-May at 10½c. Thursday's price

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. Production point	\$48.00
Blood, dried 16% per unit of ammonia	8.25
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.70
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilized tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.25

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.78

### Dry Rendered Tankage

40% protein, unground, per unit of protein	\$1.80
--	--------

## Kurly Kate METAL SPONGES

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was about 1/4c over the previous week. PEANUT OIL: Offerings were very tight and the market remained firm. It is understood that crushers face a dearth of supplies for several weeks. There were some reports of sales at 13c while other quarters called the market nominal at 12 1/2@12 1/4c. This was 1/4c over a week earlier.

COCONUT OIL: Both oil and copra were quiet but strong with sellers asking 12 1/2@12 1/4c for nearby oil. Some February shipment oil was sold at 13 1/4c.

COTTONSEED OIL: The market was stronger and sales in the Valley and Southeast were reported at higher prices. Texas oil sold at 10 1/4c at mid-week but sellers raised their sights 1/4c for further transactions. On Thursday Valley was quoted at 10 1/4c bid; Southeast at 10 1/4c bid, and Texas at 10 1/4c bid.

The closing N. Y. futures quotations for Tuesday, Wednesday and Thursday:

MONDAY, JANUARY 2, 1950

No Session N. Y. Exchange.

TUESDAY, JANUARY 3, 1950

Open High Low Close Pr. cl.

	Open	High	Low	Close	Pr. cl.
Jan.	\$12.55			\$12.00	12.55
Mar.	*\$12.50	12.68	12.56	12.59	12.52
May	12.60	12.67	12.56	*12.58	12.53
July	12.60	12.69	12.58	*12.62	12.53
Sept.	12.53	12.63	12.58	12.58	12.48
Oct.	*\$12.85	12.87	12.87	12.37	12.31
Dec.	*\$12.85	12.85	12.85	*12.80	12.25

Total sales: 188 contracts.

WEDNESDAY, JANUARY 4, 1950

	Open	High	Low	Close	Pr. cl.
Jan.	\$12.60			\$12.70	12.60
Mar.	12.65	12.75	12.62	12.74	12.59
May	12.62	12.73	12.61	12.72	12.58
July	*12.50	12.74	12.63	12.74	12.52
Sept.	12.60	12.71	12.60	12.71	12.58
Oct.	*12.38	12.45	12.40	*12.48	12.37
Dec.	*12.35	12.35	12.35	*12.40	12.30

Total sales: 316 contracts.

THURSDAY, JANUARY 5, 1950

	Open	High	Low	Close	Pr. cl.
Jan.	*\$12.70	12.75	12.62	\$12.90	12.70
Mar.	12.87	12.95	12.62	*12.91	12.74
May	12.87	12.94	12.81	12.91	12.72
July	12.84	12.94	12.82	12.92	12.74
Sept.	12.86	12.91	12.80	*12.90	12.71
Oct.	*\$12.55	12.65	12.55	*12.64	12.48
Dec.	*12.50	12.60	12.60	*12.55	12.40

Total sales: 374 contracts.

\*Bid. †Nominal.

### VEGETABLE OILS

Grade cottonseed oil, carlots, f.o.b. mills	10 1/2pd
Valley	10 1/2pd
Southeast	10 1/2pd
Texas	10 1/2pd
Corn oil, in tanks, f.o.b. mills	11 1/2pd
Soybean oil, in tanks, f.o.b. mills	10 1/2pd
Peanut oil, f.o.b. Southern Mills	12 1/2@12 1/2pd
Cottonseed oil, Pacific Coast	13 1/2@13 1/2pd
Cottonseed foots	
Midwest and West Coast	1
East	1

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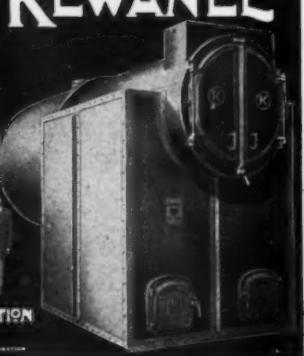
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### KEWANEE



### MARGARINE PRODUCTION

Total production of uncolored margarine in October 1949 was 57,233,966 lbs., compared with 70,285,346 lbs. in October 1948, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 56,104,288 lbs., compared with 69,691,493 lbs. in October 1948.

Production of colored margarine in October totaled 18,236,746 lbs., compared with 9,340,777 lbs. in October 1948. The total withdrawn tax paid was 17,834,150 lbs. in October 1949.

The October ingredient schedule of uncolored margarine was as follows:

	Oct. 1949	Oct. 1948
Butter flavor	5,263	1,659
Coconut oil	12,475	4,330
Corn oil	23,341	1,908
Cottonseed oil	26,422,406	40,435,028
Derivative of glycerine	94,615	108,544
Diacetyl	138	358
Lecithin	109,373	110,443
Milk	9,622,070	11,647,762
Monostearine	45,873	61,327
Neutral lard	299,142	328,068
Oleo oil	229,369	231,687
Oleo stearine	242,570	147,804
Olive stock	27,420	80,175
Peanut oil	352	58,181
Salt	1,729,480	2,120,598
Soda (benzoate of)	40,708	50,956
Sodium sulpho acetate		5,136
Soya bean flakes	380	430
Soya bean oil	19,171,029	15,830,822
Vitamin concentrate	9,049	10,198
Total	58,085,062	71,196,121

### VEGETABLE OILS PRODUCTION

October factory production of vegetable oils, in pounds (with corresponding September figures in parentheses), included: Cottonseed, crude, 242,687,000 (184,291,000), refined, 178,666,000 (113,309,000); peanut, crude, 21,397,000 (5,593,000), refined, 10,618,000 (6,040,000); corn, crude, 21,164,000 (20,055,000), refined, 15,569,000 (17,163,000); soybean, crude, 172,491,000 (120,756,000), refined, 125,902,000 (127,703,000); coconut, crude, 58,979,000 (48,892,000), refined, 29,169,000 (30,374,000).

Factory consumption was: Cottonseed, crude, 191,572,000 (123,036,000), refined, 129,424,000 (115,282,000); peanut, crude, 11,152,000 (6,522,000), refined, 6,262,000 (4,361,000); corn, crude, 17,109,000 (19,194,000), refined, 12,593,000 (14,535,000); soybean, crude, 136,426,000 (138,051,000), refined, 119,778,000 (136,199,000); coconut, crude, 55,248,000 (54,538,000), refined, 25,914,000 (26,248,000).

October 31 factory and warehouse stocks, compared with September 30, were as follows: Cottonseed, crude, 123,462,000 (88,766,000), refined, 125,176,000 (69,708,000); peanut, crude, 8,314,000 (2,042,000), refined, 3,002,000 (2,134,000); corn, crude, 12,675,000 (7,723,000), refined, 3,382,000 (3,345,000); soybean, crude, 67,314,000 (56,223,000), refined, 55,410,000 (56,790,000); coconut, crude, 112,977,000 (101,042,000), refined, 8,283,000 (7,945,000).

### OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	24@25
White animal fat	24@25
Milk churned pastry	22
Water churned pastry	21

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# HIDES AND SKINS

Packer hides steady to stronger throughout list—Scattered trading in heavy cows steady,  $\frac{1}{2}$ c higher basis—Ex-light native steers advance 1c—Light Texas steers  $1\frac{1}{2}$ c higher—Bulls  $\frac{3}{4}$ c higher—Kipskins sell steady basis.

## Chicago

**PACKER HIDES:** Advancing prices and heavier than anticipated volume were surprising features of the Chicago hide market this week; this is contrary to the usual weak and inactive post-holiday market. Nearly 100,000 hides were traded with most of the activity centered in the branded cows and the heavy cows; however, nearly all types of hides were moved. Market prices varied from steady to  $1\frac{1}{2}$ c higher, with light Texas steers showing this advance; all light hides were stronger.

Late last week a mixed load numbering 3,500 branded and light natives, Lake Charles, sold  $27\frac{1}{4}$ c, f.o.b. Also sold late last week were 2,000 Colorado's, 80 per cent kosher, at  $17\frac{1}{4}$ c, Chicago basis; two sales of light cows totaling 5,500 hides at 24c, Chicago basis; four sales of heavy cows totaling 5,100 hides at  $20\frac{1}{4}$ c for Omaha and E. St. Louis origin and 21c for Chicago. There was another late sale last week of 6,700 heavy native steers at  $20\frac{1}{4}$ c.

Chicago, and a mixed sale of light and heavy native steers involving 1,200 hides at  $20\frac{1}{4}$ c, Chicago. Three sales totaling 2,100 butts were made at  $18\frac{1}{2}$ c or equal basis.

On Tuesday of this week, following the holiday, the market was very quiet, but trading developed Wednesday. Largest trade of the week was a sale of 25,000 branded cows at 21c, Chicago basis, December-January takeoff. A smaller sale of 2,000 branded cows was made the same way. Another trade involved 2,600 branded cows, light average, which sold at  $20\frac{1}{4}$ c, f.o.b. Fort Worth.

Heavy cows were quite active in scattered trading, with prices averaging  $\frac{1}{2}$ c more than the above reported sales of late last week. Five separate sales of 1,000 hides each were made the following way: Milwaukee 22c, f.o.b.; Cleveland  $21\frac{1}{4}$ c, f.o.b.; Evansville 21c, f.o.b.; Sioux City 21c, Chicago basis, and Omaha 21c, Chicago. In addition to these, 5,000 St. Paul heavy cows sold at 22c, Chicago basis, and 2,400 special cured sold at  $21\frac{1}{4}$ c, Chicago. All the above heavy cow sales were December or December-January takeoff.

Selling of Colorado's and butts was limited as tanners refused to pay  $\frac{1}{2}$ c above the quoted prices. The majority of offerings were being made on that basis. Two sales amounting to 3,100 hides were made at 18c, Chicago basis, for Colorado December and December forward. One sale of 800 New York butts was made at  $18\frac{1}{2}$ c.

The greatest strength was shown in the lighter hides. A sale of 400 light native steers was negotiated at 23c, f.o.b. Chicago. In another transaction involving light native steers, 1,000 were sold at  $23\frac{1}{4}$ c, f.o.b. St. Paul, equal to 24c, Chicago basis. A sale of 4,000 ex-light native steers was made at 28c, Chicago, up 1c from the last reported sale. Another sale involving 2,000 more ex-light native steers was made at 28c, Chicago. Light cows were also stronger as evidenced when 2,000 hides sold at 25c, Chicago. Light Texas steers showed the sharpest price advance, with 1,450

of these being sold at 22c, up  $1\frac{1}{2}$ c from last reported sale. A sale of 1,800 light Kansas City cows was made at  $25\frac{1}{2}$ c, Chicago basis.

In scattered trading a sale of 1,200 heavy native steers was noted at  $20\frac{1}{4}$ c, f.o.b. Chicago. A small package of bulls, 600, sold at  $17\frac{1}{2}$ c, Chicago, up  $\frac{1}{2}$ c from last reported sale. In three smaller trades, 400 heavy native steers, Winona, sold at 21c; 200 light native steers, Winona, sold at 24c, and 650 heavy cows, Winona, sold at 22c, all Chicago basis.

**OUTSIDE SMALL PACKER:** The small packer market was not overly active, but in general conformed to the big packer market and registered fractional advances during the week. From all indications, demand was ample to handle all offerings available in the country. Most reports indicated that outside inventories were not large. Sales of country hides averaging 50 lbs. were reported ranging from  $18\frac{1}{2}$ c to  $19\frac{1}{4}$ c, with a few touching 20c.

**PACIFIC COAST:** One sale involving 4,000 hides was reported in the Pacific Coast area; it was a mixed transaction with steers selling at  $15\frac{1}{2}$ c and cows at 18c, both December pack. Buying interest and selling pressure were both absent in this area.

**CALF AND KIPSKINS:** The calfskin market remained on a nominal basis, while quoted prices on both slunks and kipskins were substantiated by sales during the week.

A sale of 4,500 kipskins was made at  $42\frac{1}{2}$ c, with the overweights bringing  $37\frac{1}{2}$ c, Chicago. Another sale of 2,800 kipskins was made, involving a premium point, at  $45c$  and  $37\frac{1}{2}$ c, basis. Both sales were December takeoff.

A small package of hairless slunks moved at \$1.15, and other sales ranged from \$1.10 to \$1.20. Three sales of 5,000, 2,500 and 1,500 regular slunks were made, all at \$3.40, steady basis.

**SHEEPSKINS:** From all visible indications, the shearling market was strong and fully steady; however, because of recent sales and reduced production, transactions this week were very limited and then only in small quantities. Sales were generally made on the following basis: No. 1 shearlings, \$2.50 to \$2.70; No. 2 shearlings, \$2.15; No. 3 shearlings, \$1.70, and fall clips,

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all clips,

\$2.75. Buying interest was sufficient at these levels to take care of all available product.

Market interest at the present time is centered on the anticipated selling of interiors and the trend in this market. Pickled skins were very scarce and demand for them was good. However, the price structure worked a little lower in line with the lower quality of this time of the year. The price range on these was from \$13 to \$14 a dozen.

### N. Y. HIDE FUTURES

MONDAY, JANUARY 2, 1950  
Market Closed.

TUESDAY, JANUARY 3, 1950

	Open	High	Low	Close
Mar.	10.00b	10.50	10.20	10.25b
June	10.80b	10.90	10.70	10.75
Sept.	10.60b	10.70	10.70	10.55b
Dec.	10.45b	10.45	10.45	10.25b

Closing 2 to 5 points higher; sales 27 lots.

WEDNESDAY, JANUARY 4, 1950

	Open	High	Low	Close
Mar.	10.25b	10.40	10.22	10.35b
June	10.70b	10.75	10.60	10.85b
Sept.	10.55b	10.65	10.60	10.60
Dec.	10.30b	10.30	10.30	10.35b

Closing 5 to 10 points higher; sales 15 lots.

THURSDAY, JANUARY 5, 1950

	Open	High	Low	Close
Mar.	10.40b	10.50	10.20	10.25b
June	10.85b	10.95	10.75	10.65b
Sept.	10.60b	10.60	10.50	10.50b
Dec.	10.45b	10.45	10.20	10.20b

Closing 10 to 20 points lower; sales 27 lots.

FRIDAY, JANUARY 6, 1950

	Open	High	Low	Close
Mar.	10.10b	10.45	10.25	10.32b
June	10.50b	10.72	10.70	10.72
Sept.	10.30b	10.50	10.50	10.50b
Dec.	10.10b	10.10b	10.00	10.25b

Closing 5 to 7 points higher; sales 26 lots.

### POULTRY CANNING

The November total of poultry canned or used in canning was 11,566,000 lbs., the Bureau of Agricultural Economics has reported. This amount was 8 per cent less than volume in November, 1948, but about 33 per cent above the November 1947 figure. The quantity canned in the first 11 months of this year totaled 117,006,000 lbs., compared with 135,016,000 lbs. in the same months last year.

### OLSEED CROPS OUTPUT

The December estimates for the four major oilseed crops in the United States for 1949 and 1948 were given by the Office of Foreign Agricultural Relations as follows (1948 figures in parentheses): Cottonseed, 6,477,000 short tons (5,945,000); peanuts, 926,570 tons (1,169,200); soybeans, 222,305,000 bu. (223,006,000), and flaxseed, 43,664,000 bu. (54,529,000).

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 31, 1949, were 5,763,000 lbs.; previous week, 5,803,000 lbs.; same week 1948, 5,519,000 lbs.; 1949 to date, 342,905,000 lbs.; corresponding period a year earlier, 353,084,000 lbs.

Shipments for the week ended December 24 totaled 4,349,000 lbs.; previous week, 5,238,000 lbs.; same week last year, 4,015,000 lbs.; 1949 to date, 262,669,000 lbs.; corresponding period 1948, 245,360,000 lbs.

# WEEK'S CLOSING MARKETS

### CHICAGO HIDE QUOTATIONS

#### PACKER HIDES

	Week ended	Previous	Cor. week,
Nat. stra.	21 1/2@23 1/2	21 @23	25 1/2@26 1/2
Hvy. Tex. stra.	18 1/2@21 1/2	18 1/2@21	22@25
Hvy. butt.	brnd'd stra...	18 1/2@21 1/2	22@25
Hvy. Col. stra.	18@21	18@21	22@25
Ex-light Tex.	stra.....	25@24 1/2	26@26
brnd'd cows...	21	20 1/2@21	24 1/2@25
Hvy. nat. cows.	21@22	20 1/2@21 1/2	24 1/2@25
LC. nat. cows...	24 1/2@25 1/2	23 1/2@25	25@25 1/2
Nat. bulls...	17 1/2@21 1/2	18@21 1/2	16 1/2@21 1/2
Brnd'd bulls...	16 1/2@21 1/2	15@21 1/2	15@21 1/2
Calfskins, Nor. 50%	67 1/2@70	57 1/2@70	60@60
Kips, Nor. nat.	42@40	42@35	37@35
Kips, Nor. brnd	40@35	40@35	35@35
Slunks, reg...	3 1/2@3 1/2	3 1/2@3 1/2	3 1/2@3 1/2
Slunks, hrls...	1.15@1.20	1.15@1.20	1.15@1.20

#### CITY AND OUTSIDE SMALL PACKERS

	Week ended	Previous	Cor. week,
Nat. allwts...	20@22	19 1/2@21 1/2	22@23
Brnd'd allwts...	21@21	18 1/2@20 1/2	21@22
Nat. bulls...	15@15	15@15 1/2@14 1/2	18@18 1/2
Brnd'd bulls...	14@14	14@14 1/2@14 1/2	14@14 1/2
Calfskins...	44@40	44@40	40@40
Kips, nat...	34@35	34@35	27@28
Slunks, reg...	2.25@2.50	2.25@2.50	2.25@2.50
Slunks, hrls...	75@1.00	75@1.00	75@1.00

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

	Allweights	19 1/2@19 1/2	17@18	18@19
Bulls...	612@612	612@612	11@11	11@11
Calfskins...	25@22 1/2	25@22 1/2	25@27 1/2	25@27 1/2
Kipskins...	22@24	22@24	20@21	20@21
All country hides and skins quoted on flat trimmed basis.				

Sheepskins, ETC.

	Pkr. shearls...	No. 1...	2.50@2.70	2.50@2.70	2.00@2.50
Dry pelts...	30@30	30@30	27@28	27@28	
Horseshides, untrrimd	11.50@12.00	11.50@12.00	10.00@10.25	10.00@10.25	

### FRIDAY'S CLOSINGS

#### Provisions

The live hog top at Chicago was \$16.50; the average, \$15.05. Provision prices were: Under 12 pork loins, 34 1/2@35; 10/14 green skinned hams, 39 1/2@40; 4/8 Boston butts, 30@31; 16/down pork shoulders, 27@27 1/2; 3/down spare-ribs, 28@28 1/2; 8/12 fat backs, 8@9; regular pork trimmings, 14@14 1/2; 18/20 DS bellies, 16 1/2@17 1/2; 4/6 green picnics, 25@25 1/2; 8/up green picnics, 21 1/2@22 1/2. P.S. loose lard was quoted at 9.50n; P.S. lard in tierces, 11.00n.

#### Cottonseed Oil

The closing N. Y. futures prices were: Jan. 12.85n; Mar. 12.83; May 12.85; July 12.86; Sept. 12.80; Oct. 12.62b, 12.66a; Dec. 12.51b, 12.63a. Sales totaled 302 lots.

### ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 35,867,419 lbs. of animal foods were canned under federal inspection and certification during November 1949, compared with 39,396,601 lbs. in October 1949 and 33,591,740 lbs. in November 1948.

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# LIVESTOCK MARKETS

Weekly Review

## Hogs Show Widest Price Range Between November of This Year and Last

The average live weights of the 1,116,000 cattle, 585,000 calves, 6,003,000 hogs and 1,060,000 sheep and lambs slaughtered under federal inspection during November 1949, with comparative figures for November 1948, were reported by the U. S. Department of Agriculture as follows:

	Nov. 1949	Nov. 1948
Cattle	967.5	946.4
Steers*	986.4	975.9
Heifers*	817.1	797.4
Cows*	986.1	964.0
Calves	236.9	233.6
Hogs	236.2	241.4
Sheep and lambs	95.3	94.1

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the two months:

	Nov. 1949	Nov. 1948
Cattle	\$10.15	\$21.30
Steers*	24.18	26.35
Heifers*	21.21	22.50
Cows*	13.96	16.74
Calves	20.19	22.88
Hogs	15.75	22.60
Sheep and lambs	20.88	20.07

\*Also included with cattle.

The average dressed weights of the livestock slaughtered during the two periods were as follows:

	Nov. 1949	Nov. 1948
Cattle	509.9	487.4
Calves	129.1	126.6
Hogs	179.3	183.5
Sheep and lambs	45.4	43.0

The dressing yields of the livestock slaughtered during November 1949 and 1948 (per 100 lbs. liveweight), were as follows:

	Nov. 1949	Nov. 1948
Cattle	52.7	51.5
Calves	54.5	54.2
Hogs*	75.9	76.0
Sheep and lambs	47.6	45.7
Lard per 100 lbs.	14.1	13.5
Lard per animal	38.3	32.5

\*Subtract 7.0 to obtain reported packer style average.

## LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during November 1949, with comparisons, was reported as follows:

### CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Nov., 1949.....	1,602,417	784,534	914,727
Nov., 1948.....	1,901,229	601,631	966,024
Jan.-Nov., 1949.....	17,523,231	8,928,729	8,312,632
Jan.-Nov., 1948.....	17,250,626	8,376,968	8,636,594
5-yr. av. ....			
(Nov., 1944-48).....	2,055,737	916,331	1,135,916

### CALVES

	Total receipts	Local slaughter	Total shipments
Nov., 1949.....	587,547	281,748	308,543
Nov., 1948.....	609,889	319,291	280,978
Jan.-Nov., 1949.....	5,352,661	2,994,671	2,242,971
Jan.-Nov., 1948.....	5,844,584	3,268,913	2,440,435
5-yr. av. ....			
(Nov., 1944-48).....	752,589	428,642	322,184

### HOGS

	Total receipts	Local slaughter	Total shipments
Nov., 1949.....	3,618,186	2,490,703	1,117,417
Nov., 1948.....	5,271,618	2,877,791	874,062
Jan.-Nov., 1949.....	29,301,562	19,548,968	9,621,036
Jan.-Nov., 1948.....	27,063,247	17,811,847	9,138,107
5-yr. av. ....			
(Nov., 1944-48).....	3,288,991	2,254,735	965,228

### SHEEP AND LAMBS

	Total receipts	Local slaughter	Total shipments
Nov., 1949.....	1,296,294	590,545	731,138
Nov., 1948.....	1,786,028	931,623	836,316
Jan.-Nov., 1949.....	14,704,314	6,330,358	8,362,890
Jan.-Nov., 1948.....	18,374,966	8,16,264	9,530,011
5-yr. av. ....			
(Nov., 1944-48).....	2,131,311	1,018,622	1,130,506

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

## HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during December 1949:

	BARROWS AND GILTS		SOWS	
	Dec.	Dec.	Dec.	Dec.
1949	1948	1949	1948	1948
Chicago.....	\$15.38	\$21.34	\$12.72	\$18.00
Kansas City.....	15.31	21.31	12.93	18.28
Omaha.....	15.03	21.11	13.02	18.32
St. Louis Nat'l <sup>1</sup>				
Stk. Yds.....	15.60	21.79	12.43	18.22
St. Joseph.....	15.22	21.40	12.88	19.00
St. Paul.....	15.15	21.02	13.09	18.28
Sioux City.....	14.85	21.12	12.84	17.32

### Average Weight in Pounds

	Chicago.....	Kansas City.....	Omaha.....	St. Louis Nat'l <sup>1</sup>	St. Paul.....	Sioux City.....
	239	245	447	458		
	233	243	436	440		
	239	247	428	440		
	229	232	423	418		
	226	236	429	419		
	233	249	440	438		
	239	248	435	428		

## SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in November 1949, compared with November 1948, as shown below:

### TOTAL SALABLE RECEIPTS\*

	Nov. 1949	Nov. 1948
Cattle.....	1,457,417	1,669,016
Calves.....	465,601	494,334
Hogs.....	2,474,929	2,296,582
Sheep.....	818,904	1,171,122

\*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

### TOTAL DRIVEN-IN RECEIPTS

	Nov. 1949	Nov. 1948
Cattle.....	1,204,448	1,220,202
Calves.....	430,040	445,048
Hogs.....	2,695,252	2,380,472
Sheep.....	708,281	867,172

USDA reports that driven-in receipts constituted the following percentages of total November receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 71.2; calves, 73.2; hogs, 74.5, and sheep, 54.6. These percentages compared with 64.2, 73.0, 72.8 and 48.6 per cent, respectively, in November of the previous year.

## KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during November:

	Nov. 1949	Oct. 1949	Nov. 1948
	Per cent	Per cent	Per cent
Cattle—			
Steers.....	44.8	48.2	37.7
Heifers.....	10.9	10.1	11.7
Cows.....	41.0	38.2	47.5
Cows and heifers.....	51.9	48.3	59.2
Bulls and stags.....	3.3	3.5	3.1
Cannery and cutters <sup>1</sup> .....	21.4	18.7	22.9
Hogs—			
Sows.....	10.2	10.7	10.8
Barrows and gilts.....	59.2	88.5	88.9
Stags and boars.....	.6	.8	.3
Sheep and lambs—			
Lambs and yrds.....	86.3	85.7	80.1
Sheep.....	13.7	14.3	19.9

<sup>1</sup>Included in cattle classification.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 4, 1950, reported by the Production & Marketing Administration:

HOES (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$13.25-15.00	\$14.00-16.00	\$15.00-17.75	\$14.25-15.75	\$15.50-16.00
140-160 lbs.	14.25-16.00	15.50-17.75	15.25-16.00	15.00-15.75	16.00-16.10
160-180 lbs.	15.25-16.50	16.25-17.00	15.25-16.00	15.25-16.00	16.00-16.10
180-200 lbs.	16.25-16.50	16.50-17.00	15.75-16.00	15.25-16.00	15.50-16.10
200-220 lbs.	16.25-16.50	16.00-16.75	15.75-16.00	15.25-16.00	15.50-16.10
220-240 lbs.	15.75-16.50	15.35-16.50	15.50-16.00	15.25-16.00	15.50-16.10
240-270 lbs.	15.00-16.00	14.85-15.75	15.00-15.75	14.75-15.50	14.25-15.75
270-300 lbs.	14.00-15.25	14.50-15.15	14.50-15.50	14.50-15.50	14.25-15.75
300-330 lbs.	13.50-14.25	14.25-14.75	14.25-14.75	14.00-14.75	13.75-14.75
330-360 lbs.	13.25-14.00	13.75-14.25	13.75-14.50	14.00-14.75	13.75-14.75

Medium:

100-220 lbs.	13.50-16.00	15.00-16.25	14.75-15.50	13.50-15.25	.....
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ROWS:

Good and Choice:

270-300 lbs.	13.25-13.50	13.25-13.50	13.25-13.50	12.00-13.00	13.00-13.25
300-330 lbs.	13.25-13.50	13.00-13.25	13.25-13.50	12.00-13.00	13.00-13.25
330-360 lbs.	13.00-13.50	12.75-13.25	13.00-13.25	12.00-13.00	13.00-13.25

Medium:

260-360 lbs.	12.00-13.25	12.50-12.75	13.00-13.25	12.00-13.00	13.00-13.25
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Good:

400-450 lbs.	11.50-13.00	12.00-12.50	12.75-13.00	12.00-13.00	12.50-13.00
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Medium:

260-560 lbs.	10.25-13.00	10.00-12.50	12.25-13.25	11.75-12.75	.....
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	11.25-14.00	11.00-14.50	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-35.00	32.50-38.50	30.50-36.00	32.00-37.00	31.50-35.50
900-1100 lbs.	31.00-36.00	34.50-40.50	31.50-38.00	33.00-39.00	32.00-36.50
1100-1300 lbs.	31.00-36.00	35.50-41.00	31.50-38.00	34.00-40.00	31.50-36.50
1300-1500 lbs.	31.00-36.00	35.50-40.50	31.50-38.00	34.00-40.00	31.00-35.50

STEERS, Good:

700-900 lbs.	24.50-30.00	27.00-34.50	24.50-31.00	26.00-32.25	25.00-32.00
900-1100 lbs.	25.00-31.00	27.00-36.00	24.50-32.00	25.50-33.50	25.00-32.00
1100-1300 lbs.	25.00-31.00	27.00-36.00	24.50-32.00	25.00-33.50	24.50-31.50
1300-1500 lbs.	24.50-31.00	27.00-36.00	24.25-32.00	25.00-33.50	24.00-31.50

STEERS, Medium:

700-1100 lbs.	19.50-25.00	20.00-27.50	19.00-24.50	19.50-24.75	19.00-25.00
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STEERS, Common:

700-1100 lbs.	18.00-19.50	18.50-20.00	17.00-19.00	17.00-19.50	17.00-19.00
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HEIFERS, Choice:

600-800 lbs.	29.00-34.00	29.00-33.00	28.50-33.50	29.00-32.50	28.50-31.50
800-1000 lbs.	29.00-34.00	29.50-35.50	28.50-34.50	29.00-32.50	28.50-31.50

HEIFERS, Good:

600-800 lbs.	24.00-29.00	24.00-29.50	23.50-28.50	24.25-29.00	23.50-28.50
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HEIFERS, Medium:

500-900 lbs.	19.00-24.00	19.00-24.50	18.50-23.50	18.00-24.00	18.00-23.50
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HEIFERS, Common:

500-900 lbs.	16.50-19.00	17.00-19.00	16.00-18.50	16.00-18.00	16.50-18.00
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COWS (All Weights):

Good	17.00-18.50	16.75-18.25	16.50-18.00	16.75-17.75	16.00-17.50
Medium	16.00-17.00	16.00-17.00	15.50-16.50	15.25-16.75	15.00-16.00
Common	15.00-16.00	14.75-16.25	15.00-15.50	14.50-15.25	14.50-15.00
Canner & cutter	12.50-15.00	12.50-15.00	12.00-14.50	12.00-14.50	13.00-14.50

BULLS (Yrs. Excl.), All Weights:

Beef, good	19.00-19.50	19.25-21.50	18.00-18.75	17.00-18.50	19.00-20.00
Sausage, good	19.00-20.00	20.75-21.50	18.00-18.75	17.75-19.50	19.50-20.50
Sausage, medium	17.50-19.00	19.75-20.75	16.00-18.00	16.75-18.75	18.50-19.50

Sausage, cut &

com.	15.00-17.50	16.00-19.75	14.00-16.00	14.75-16.75	15.00-18.50
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VEALERS, All Weights:

Good & choice	27.00-38.00	29.00-30.00	25.00-26.00	23.50-26.00	25.00-32.00
Com. & med.	17.00-27.00	23.00-29.00	18.00-25.00	17.00-23.50	18.00-25.00
Cull, 75 lbs. up.	13.00-17.00	19.00-23.00	13.00-18.00	14.50-17.00	13.00-18.00

CALVES (500 lbs. down):

Good & choice	23.00-26.00	24.00-28.00	21.00-24.00	21.00-24.50	21.00-23.00
Med. & good	16.00-23.00	16.00-24.00	17.00-21.00	16.00-21.00	17.00-21.00
Common	12.00-16.00	14.00-16.00	13.00-17.00	14.00-16.00	13.00-17.00
Cull	12.00-16.00	14.00-16.00	13.00-17.00	14.00-16.00	13.00-17.00

SLAUGHTER LAMBS AND SHEEP:<sup>1</sup>

LAMBS:

Good & choice	22.00-24.00	21.50-23.75	22.25-23.25	20.50-23.50	19.50-23.75
Med. & good	20.00-22.75	19.50-23.00	19.25-22.00	19.50-22.00	20.00-23.00
Common	17.00-20.00	16.50-20.00	16.50-19.00	16.50-20.00	17.50-19.75

EWES (Wooled):

Good & choice	9.00-12.00	10.00-13.00	11.25-11.75	10.00-11.00	11.25-12.50
Com. & med.	8.00-10.00	9.00-10.50	9.50-11.00	8.00-10.00	8.50-11.00
Common	7.00-9.00	8.00-9.50	8.50-10.00	7.00-9.00	8.00-10.00

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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PORK • BEEF • VEAL • LAMB • SMOKED MEATS  
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## MEAT SLAUGHTERING

and

## PROCESSING

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Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

Order your copy today from  
**THE NATIONAL PROVISIONER**

407 South Dearborn Street • Chicago 5, Illinois

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for the week ended December 31, 1949:

### CATTLE

Week ended Prev. Cor.  
Dec. 31 week week

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 31, 1949, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 15,404 hogs; Swift, 6,350 hogs; Wilson, 6,504 hogs; Agar, 6,414 hogs; Shippers, 10,954 hogs; Others, 18,750 hogs.

Total: 17,063 cattle; 1,452 calves;

74,470 hogs; 11,654 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour ... 2,988 481 2,250 2,116  
Cudahy ... 2,071 286 1,843 927  
Swift ... 1,731 308 3,140 4,834  
Wilson ... 967 122 1,642 1,857

Central ... 1,408 14 1,643 8,011

Others ... 5,290 14 1,643 8,011

Total ... 14,464 1,301 10,518 12,745

### OMAHA

Cattle & Calves Hogs Sheep  
Armour ... 5,090 8,256 4,182  
Cudahy ... 3,545 9,306 1,884  
Swift ... 3,837 10,300 4,554  
Wilson ... 2,351 4,687 1,949

Greater Omaha 85 ...

Poffman ... 67 ...

Botha ... 427 ...

Booth ... 113 ...

LaFever ... 1,122 ...

Shippers ... 1,474 ...

Kingan ... 937 ...

Merchants ... 24 ...

Others ... 14,217 ...

Total ... 16,478 46,826 12,569

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour ... 2,336 547 5,879 4,701  
Swift ... 3,119 709 9,447 4,433  
Hunter ... 840 ... 9,935 120

Hill ... ... 9,145 ...

LaFever ... 1,122 ...

Shippers ... 1,474 ...

Wilson ... 5,633 1,634 15,434 1,306

Others ... 2,808 905 18,538 1,535

Total ... 14,826 3,045 65,244 12,005

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift ... 2,958 260 12,826 8,087  
Armour ... 2,600 176 7,061 3,908  
Others ... 3,569 157 3,946 1,244

Total ... 9,127 593 23,833 18,234

Does not include 6,632 hogs bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Cudahy ... 2,746 29 14,270 1,551  
Armour ... 2,887 4 11,313 2,945  
Swift ... 2,353 8 8,028 1,788

Others ... 200 ...

Shippers ... 5,240 ... 10,746 508

Total ... 13,385 41 53,357 6,792

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy ... 1,249 323 5,649 2,080  
Guggenheim ... 260 ...

Dunn ...

Deiter ... 50 ...

Dodd ... 81 ... 137 ...

Emerson ... 12 ...

Evel ... 757 ...

Pioneer ... 10 ...

Others ... 418 432 117

Total ... 2,855 323 6,238 2,197

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour ... 1,208 204 469 68  
Wilson ... 949 187 520 523  
Others ... 100 ... 576 ...

Total ... 2,266 361 1,565 591

Does not include 214 cattle, 145

calves and 8,630 hogs bought direct.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour ... 126 ... 161 ...  
Cudahy ... 254 ... 40 ...  
Swift ... 185 45 3 ...  
Wilson ... 14 ...

Agar ... 408 14 ...

Coast ... 381 ...

Cleary ... 47 ... 271 ...

Coast ... 192 25 116 ...

Harman ... 102 ...

Leer ... 10 ... 16 ...

Union ...

United ... 106 ... 160 ...

Others ... 2,105 458 23 ...

Total ... 3,950 544 790 ...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	804	58	2,346	3,850
Swift	1,463	34	5,850	2,200
Cudahy	679	25	2,238	129
Wilson	430			
Others	2,051	62	3,056	702
Total	5,427	170	13,490	6,890

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	324
Kahn's	...	...	...	...
Lohrey	...	...	621	...
Meyer	201	41	...	...
Schlachter	284	1	...	...
National	1,972	513	12,590	36
Total	2,457	555	13,220	360

Does not include 98 cattle bought direct. Market shipments for the week were 23 cattle and 2,339 hogs.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,640	2,088	11,423	4,684
Bartsch	636	...	...	...
Cudahy	930	680	...	1,404
Rifkin	666	90	...	...
Superior	1,173			...
Swift	8,592	3,253	34,934	3,002
Others	1,424	2,690	14,068	3,459
Total	12,070	8,751	60,423	12,549

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	618	628	298	681
Swift	234	316	749	1,557
Blue				
Bonnet	58	18	185	...
City	149		213	...
Rosenthal	170	34	...	...
Total	1,229	991	1,445	2,238

### TOTAL PACKER PURCHASES

Week ended	Cor.
Dec. 31	week.
1948*	1948*

Cattle	Hogs	Sheep
115,597	124,065	134,963
571,410	348,627	358,111
Sheep	93,914	78,141

\*Does not include Los Angeles.

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended December 24 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed
Toronto	\$20.81	\$28.00	\$27.95
Montreal			27.65
Winnipeg	19.58	27.50	24.00
Calgary	20.76	18.46	25.85
Edmonton	20.10	20.10	22.00
Pr. Albert		21.00	27.35
Moose Jaw	19.80	26.35	20.60
Saskatoon	19.40	22.00	21.00
Regina	17.85	20.50	25.85
Vancouver			27.65

\*Dominion government premiums not included.



## STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

E2WE . . . 12-14 lbs.

E2WDE . . . 14-16 lbs.

Ask for booklet  
"The Modern Method."

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

## E. J. COYLE EXPORTERS • BROKERS

BUTTER • EGGS • CHEESE • POULTRY • PACKINGHOUSE PRODUCTS

309 Bank of Nova Scotia Building

Telephone 926551 Winnipeg, Canada

## MAX J. SALZMAN

Broker for Packinghouse Materials

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A complete volume of 26 issues can be easily kept for future reference in this binder. Price \$2.50

### LEADING PACKERS USE



### AIR-O-CHEK

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 31, Ill.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended December 31 was reported by the U. S. Department of Agriculture as shown in the following table:

		Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC					
New York, Newark, Jersey City	4,906	6,640	35,802	32,592	1,157
Baltimore, Philadelphia	4,148	453	25,668	1,157	
NORTH CENTRAL					
Cincinnati, Cleveland, Indianapolis	8,549	1,789	54,047	4,720	
Chicago, Elburn	18,235	3,186	85,998	11,790	
St. Paul-Wis. group <sup>1</sup>	18,231	22,188	123,919	10,622	
St. Louis area <sup>2</sup>	9,795	3,623	71,195	11,280	
Sioux City	17,312	3,009	38,809	10,280	
Omaha	12,110	625	56,500	15,412	
Kansas City	12,276	1,542	42,537	10,280	
and So. Mo. Minn. <sup>3</sup>	12,150	3,565	217,302	25,280	
SOUTHEAST <sup>4</sup>	2,721	1,464	21,449		
SOUTHERN CENTRAL WEST <sup>5</sup>	16,218	3,690	56,582		
ROCKY MOUNTAIN <sup>6</sup>	6,275	194	14,418	3,920	
PACIFIC <sup>7</sup>	13,187	3,688	27,174	17,970	
Grand total	149,741	52,737	866,406	177,970	
Total week ago	166,460	71,397	1,050,342	179,880	
Total same period 1948	170,333	55,481	827,578	220,207	

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Sioux City, Marshalltown, Ottumwa, Storm Lake, Webster City, and Davenport, Iowa. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogallala and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during November 1948: Cattle, 76.2; calves, 67.0; hogs, 76.6; sheep and lambs, 83.2.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended December 30, were:

	Cattle	Calves	Hogs
Week ended December 30	872	355	11,622
Week previous	1,482	842	17,313
Cor. week last year	1,400	941	11,357

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**

in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND

(Cables: Efseaco, London)

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PLEASE REMIT WITH ORDER.

### POSITION WANTED

HIDE CELLAR FOREMAN: Or brokers' inspector. Number of years practical experience in responsible position. Fully qualified to take complete charge of all hide operations. Free to go anywhere. Write W-448, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL SAUSAGE MAKER: Available for immediate contact. 35 years' experience both large and small plants. W-449, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING SUPERVISOR: Will manage rendering plants for edible and inedible departments. Would invest in business. W-457, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### FOOD CHEMIST

Eastern Pennsylvania independent meat packer wants a food chemist experienced in meat processing. Duties will include development and standardization of formulas, analytical work and quality control. Good opportunity. Salary open. Write all pertinent details to Box W-438, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### A RARE SALES OPPORTUNITY

A substantial interest in the business will be given to a man with a following in the meat packing and sausage trade who can demonstrate business getting ability within a reasonable length of time. Established business. Headquarters in Chicago. Good earning possibilities. Our organization knows of this advertisement and replies will be kept in strictest confidence. W-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### SALES MEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Also carry extensive flavoring and essential oil line. Productive territories available in northeast including New York and middle west. W-451, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced branch house manager for processing branch on west coast, familiar with pork cutting and sausage factory operations, as well as sales direction and organization. Preferably over forty years of age. Good salary and working conditions. Give complete experience in first letter. Confidential. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

MASTER MECHANIC: Who has full knowledge of packing plant maintenance and refrigeration. Must be capable of supervising help and assume complete responsibility. Medium sized plant centrally located. This is a fine opportunity for one who can qualify. Write qualifications and experience to Box W-460, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Beef killing floor. Location northern Ohio. 500-900 cattle per week. Aggressive company is growing. Excellent opportunity for right man. Give following details in first letter: Age, experience, references. All replies will be held strictly confidential. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUTCHER: Experienced slaughterhouse butcher capable of dressing all types of livestock. Write qualifications and references to Box W-463, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MEN: Two experienced car route salesmen wanted by western meat packer for New York territory. W-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., New York 17, N. Y.

December 31  
as shown

Sheep  
& Lambs

32,500  
1,127

4,700

11,700

10,050

11,200

7,700

15,410

10,200

28,200

2,200

16,500

3,800

18,400

171,970

178,867

220,200

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**MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS**

**PORK • BEEF • LAMB • VEAL  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS  
SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & CO.**

*Established in England in 1827 • • In America since 1865*

*Packing Plants:*

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

**How to analyze foods . . .  
and interpret your findings**

**"Food Analysis"**

By A. G. WOODMAN  
(Mass. Institute of Technology)

Illustrated \$500

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by addition of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

**Covers  
LATEST METHODS  
FOR ANALYZING:**

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Butter
- Fats and Oils
- Butter
- Carbohydrate Foods
- Honey Syrup
- Honey
- Cocoa and Chocolate
- Sweets
- Pepper
- Cinnamon and Cinnamon
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

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